

Christmas Cake Ale

Description: Another recipe for Christmas. This recipe uses a selection of malts, a little sugar and some spices, producing a beer with a deep red colour and an interesting taste.

Original Gravity	1070 or 17.5 Brix
Alcohol by Volume	7.1%
Colour	57 EBC or 22 ASBC
Bitterness	45 EBU

Malts:

Pale Ale Malt	52%
Brewing Sugar (dark)	17%
Munich Malt (10-16 EBC or 6-8 ASBC)	21%
Caramalt (160-180 EBC or 70-80 ASBC)	10%

Mashing:

Mash-in at 53C and hold for	20 minutes
Raise to 64C and hold for	20 minutes
Raise to 70C and hold for	20 minutes

Sparge or lauter at 75C

Hops and Boiling:

All bitterness is derived from the main hop added at the start of boil – hops to use Fuggles, Northdown or Northern Brewer

Late hops added at the end of the boil 100 grams/Hl Goldings

At the end of boil add 1Kg Raisins, 20 grams Orange Peel, 20 grams Nutmeg, 20 grams Cinnamon per Hl.

Total boil time 90 minutes

Fermentation and Maturation:

Cool the wort to 20C and pitch with a suitable Ale yeast.

Fermentation should be approximately 7 to 9 days, with a maximum fermentation temperature of 23C. When the gravity reaches 1018 or 4.5 Brix cool the beer. Allow the beer to mature for at least 28 days at 0 to 2C.