



Episode 012 ~ Solstice Ginger



Added By: **futur3h4wk**
 Method: **All Grain**
 Style: **Specialty Beer**
 Boil Time: **60 min**
 Batch Size: **12 gallons** (*fermentor volume*)
 Boil Size: **13 gallons**
 Boil Gravity: **1.057** (*recipe based estimate*)
 Efficiency: **69%** (*brew house*)

Original Gravity: **1.062** Final Gravity: **1.017** ABV (alternate): **6.07%**
 IBU (tinseth): **19.14** SRM (morey): **14.23**

Fermentables

Amount	Fermentable	PPG	°L	Bill %
23 lb	American - Pale 2-Row	37	1.8	79.3%
5 lb	American - Caramel / Crystal 40L	34	40	17.2%
1 lb	Molasses	36	80	3.4%
29 lb	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU
2 oz	Crystal	Pellet	4.3	Boil	60 min	12.79
2 oz	Crystal	Pellet	4.3	Boil	15 min	6.35

Hops Summary

Amount	Variety	Type	AA
4 oz	Crystal	Pellet	4.3

Mash Guidelines

Amount	Description	Type	Temp	Time
40 qt		Infusion	156 F	60 min
Starting Mash Thickness: 1.5 qt/lb				

Other Ingredients

Amount	Name	Type	Use	Time
1 tsp	Cinnamon	Spice	Boil	45 min
6 each	Whole Cloves	Spice	Boil	45 min
2 tbsp	Orange Peels	Spice	Boil	15 min
2 tbsp	Ginger Root	Spice	Boil	15 min
2 tsp	Irish Moss	Fining	Boil	15 min

Yeast

Danstar - Windsor Ale Yeast			
Attenuation (avg):	72%	Flocculation:	Medium
Optimum Temp:	64 - 70 °F	Starter:	No
Fermentation Temp:	60 °F	Pitch Rate:	-

This recipe is shared.



View Count: 0

Brew Count: 1

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