



# BRIESS®

MALT & INGREDIENTS Co.

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## Santa's Little Helper Winter Lager

Recipe for 5 US gallons (19L)

**Description:** Sure to fuel the late night gift wrapping session or ease the pain from the sledding accidents, this lightly spiced amber Lager ages very well up to 6 months.

Quantity	Ingredients	Comment
6.6 lbs	Briess CBW® Pilsen Light DME	Substitute 8.8 lbs liquid
4 oz	Briess Carapils® Malt	Preground
12 oz	Briess Caramel Malt 40L	Preground
2.0 lbs	Medium to Dark Honey	
1 tsp	Irish Moss	
1.25 oz.	Hallertau Pelletized Hops (6.5%AA hop)	45 min boil
1 oz	Saaz Pelletized Hops	1 min boil
1/2 tsp.	Fresh ground Cinnamon	1 min boil
1/2 tsp	Fresh ground Nutmeg	1 min boil
<b>2 vials</b>	<b>WLP885 – Zurich Lager</b>	Primary fermentation
<b>0.5 vials</b>	<b>WLP885 – Zurich Lager</b>	Bottle Conditioning

### Brewing Procedures:

1. Steep malts in 4 gallons 150-180° F water for 15-20 minutes.
2. Remove from heat. Add CBW® and bittering hops. Bring to a boil for 30 minutes.
3. Add honey and Irish Moss. Boil 15 more minutes.
4. Add aroma hops and spices and remove from heat.
5. Cool to 55-60° F, oxygenate wort and add 2 vials **WLP885 – Zurich Lager**.

### Fermentation:

Primary: 14 days at 55° F  
 Secondary: 6 Weeks at 35° F  
 Bottle condition with Malt extract and additional yeast

Original Gravity:	1.084	Final Gravity:	1.018
Alcohol by wt:	6.9%	Alcohol by vol:	8.6%
IBU:	30	Color:	12-15