

Hell's Bells Christmas Ale - 8%

Winter Seasonal Beer

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Type: Extract

IBU : 29 (Tinseth)
BU/GU : 0.38
Colour : 54 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.056
Original Gravity : 1.073
Total Gravity : 1.075
Final Gravity : 1.014

Fermentables (1.58 kg)

981 g - Boil - Liquid Malt Extract - Light 7....
179 g - Boil - Honey 3.9 EBC (11.3%)
173 g - 30 min - Steep - Caramel / Crystal 60...
164 g - Boil - Dry Malt Extract - Amber 19.7...
86 g - 30 min - Steep - Chocolate 690 EBC (5.4%)
30 g - Bottling - Brown Sugar 29.5 EBC

Hops (17 g)

45 min - 10 g - Cascade - 7% (26 IBU)
7 min - 7 g - Hallertau Hersbrucker - 4% (3 IBU)

Miscellaneous

15 min - Boil - 1.326 ml - irish moss
10 min - Boil - 3.978 ml - cinnamon
10 min - Boil - 0.331 ml - cloves
10 min - Boil - 0.662 ml - ginger
10 min - Boil - 1.326 ml - nutmeg
10 min - Boil - 268.972 g - orange peel
10 min - Boil - 268.972 g - vanilla bean

Yeast

0.4 pkg - Lallemmand (LalBrew) Nottingham Yeast
^ The Malt Miller (UK) YEA-02-023

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 0 L
Sparge Water : 0 L
Boil Time : 60 min
HLT Water : 7.88 L
Top-Up Water : 7.88 L
Total Water : 7.88 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Mash Steps
65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
21 °C - 7 days - Primary
21 °C - 14 days - Secondary
17 °C - 14 days - Carbonation
17 °C - 28 days - Conditioning

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



54 EBC

Recipe Notes

Target: ABV = 8.0%. IBU = 29.5, SRM = 23.4, OG = 1.079. FG = 1.018

1. Steep grains at 155 F (68 C)
2. Remove grains and rinse to total pre boil volume
3. Bring wort to a boil and secure heat.
4. Stir in LME and honey.
5. Return wort to boil.
6. At 45min add cascade hops.
7. At 30min add DME.
8. At 15min add IRISH MOSS.
9. At 10min add vanilla beans, orange peel, nutmeg, cloves, ginger, and cinnamon.
10. At 7 min add hallertau hops.

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Recipe Notes

11. After 60 min boil secure heat and cool to ~70 F (21 C).
12. Transfer to fermenter and pitch yeast.

Fermentation- 7 days in primary, 14 days in secondary, bottle condition 1 month.

<https://www.brewersfriend.com/homebrew/recipe/view/24196/hells-bells-christmas-ale>