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Open By Christmas Ale

Fruit Beer

Extract

Brewer/Contributor: Brian Smith

Batch Size: 5.00 gal

Boil Size: 3.98 gal

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Open By Christmas Ale

Type: Extract**Batch Size:** 5.00 gal**Boil Size:** 3.98 gal**Boil Time:** 45 min**Taste Rating(out of 50):** 50.0**Taste Notes:** Very good beer. Ordered whole hops accidentally, but it turned out great even though much more of a pain. Doubled the vanilla from last year and now it's just right!**Date:** 10/23/1998**Brewer:** Brian Smith**Asst Brewer:****Equipment:** Brew Pot (5 Gallon)**Brewhouse Efficiency:** -

Ingredients

Amount	Item	Type	% or IBU
3.00 lb	Amber Dry Extract (12.5 SRM)	Dry Extract	42.86 %
3.00 lb	Extra Light Dry Extract (3.0 SRM)	Dry Extract	42.86 %
1.00 lb	Caramel/Crystal Malt - 20L (20.0 SRM)	Grain	14.29 %
2.00 oz	Magnum [14.10 %] (45 min)	Hops	74.1 IBU
1.00 oz	Magnum [14.10 %] (5 min)	Hops	8.0 IBU
0.25 tsp	Cloves (Ground) (Boil 10.0 min)	Misc	
0.25 tsp	Ginger (Powdered) (Boil 10.0 min)	Misc	
3.00 tbsps	Cinnamon (Powdered) (Boil 10.0 min)	Misc	
4.00 items	Orange Peel, Sweet (Boil 10.0 min)	Misc	
4.00 tbsps	Vanilla (Boil 10.0 min)	Misc	
18.00 oz	Honey (Boil 45.0 min)	Misc	
1 Pkgs	American Ale (Wyeast Labs #1056)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.053 SG**Est Final Gravity:** 1.013 SG**Estimated Alcohol by Vol:** 5.30 %**Bitterness:** 82.1 IBU**Est Color:** 8.8 SRM**Measured Original Gravity:** 1.038 SG**Measured Final Gravity:** 1.007 SG**Actual Alcohol by Vol:** 4.03 %**Calories:** 164 cal/pint**Color:**

Color

Mash Profile

Mash Name: None**Sparge Water:** -**Sparge Temperature:** -**Adjust Temp for Equipment:** FALSE**Total Grain Weight:** 10.00 lb**Grain Temperature:** -**TunTemperature:** -**Mash PH:** -

Steep grains as desired (30-60 minutes)

Mash Notes: -

Carbonation and Storage

Carbonation Type: Corn Sugar**Pressure/Weight:** 3.8 oz**Keg/Bottling Temperature:** 60.0 F**Storage Temperature:** 52.0 F**Volumes of CO2:** 2.4**Carbonation Used:** 3/4 cup**Age for:** 28.0 days

Notes

