



# Thundersnow

21-B Winter Specialty Spiced Beer

**Size:** 5.0†gal  
**Efficiency:** 80.0%  
**Attenuation:** 78.5%

**Original Gravity:** 1.074  
**Terminal Gravity:** 1.016  
**Color:** 25.21  
**Alcohol:** 7.71%  
**Bitterness:** 17.9

## Ingredients:

10.25†lb (75.7%) 2-Row Brewers Malt - added during mash  
0.98†lb (7.2%) Crystal Malt 90∞L - added during mash  
0.73†lb (5.4%) Extra Special Malt - added during mash  
0.73†lb (5.4%) VictoryÆ Malt - added during mash  
0.34†lb (2.5%) Melanoidin Malt - added during mash  
0.27†lb (2.0%) Chocolate Rye Malt - added during mash  
0.24†lb (1.8%) Dark Chocolate Malt - added during mash  
0.09†oz (7.4%) Northern Brewer (9.6%) - added during boil, boiled 60†m  
0.1†oz (8.8%) Chinook (12.5%) - added during boil, boiled 30†m  
0.28†oz (23.6%) Perle (7.5%) - added during boil, boiled 30†m  
0.42†oz (35.4%) Perle (7.5%) - added during boil, boiled 15†m  
0.29†oz (24.8%) Northern Brewer (9.6%) - added during boil  
1.3†tea White Labs WLP028 Edinburgh Scottish Ale  
0.2†oz Ginger (fresh) - added after boil, steeped 15†m  
0.2†oz Nutmeg (whole, crushed) - added after boil, steeped 15†m  
0.0†oz Cinnamon (stick) - added after boil, steeped 15†m  
0.0†oz Cloves (whole) - added after boil, steeped 15†m  
0.3†tea Vanilla (whole bean) - added after boil, steeped 15†m  
0.1†tea Vanilla (whole bean) - added dry to secondary fermenter

