



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 90L - 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 ea 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 ea Vanilla (whole bean) - added after boil, steeped 15 m
0.1 ea Vanilla (whole bean) - added dry to secondary fermenter

