

# Christmas Special



A seasonal beer recipe that used to be the gift of breweries to their brewers.  
This intense ale develops rich and spicy aromas and a nice deep colour.  
The Orange peel gives this beer a very special character.

## Ingredients

### Malt

Vienna 14-18 EBC 100%

### Hops

Challenger (7-12% alpha acid), Hallertauer (10% alpha acid)

**Yeast(s)** **g/hl** **Oz/gal**

Safale S-04 50 0.066

### Other Ingredient(s)

Orange Peel (at the beginning of boiling)

### % alcohol

6.0 – 6.5

### Original gravity

1.062-1.065

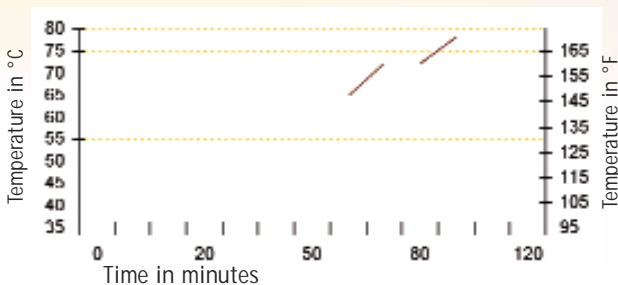
### Bitter Units

high

### Colour

dark red

## Mashing Temperature 120 minutes infusion



Step 1. Mash in 65°C (149°F) and rest for 60 minutes

Step 2. Raise mash temperature to 72°C (162°F) for 30 minutes

Step 3. Pump at 78°C (172°F)

## Fermentation temperature

Ideally start at 18°C /64°F free rise to 25°C/77°F

## Boiling of the Wort 8 to 10%

Boiling should be done at 100°C /212°F.

## Hopping 60 – 90 minutes

Add 90% at beginning and 10% of hops 5 minutes before the end.

**FERMENTIS**

Division of S.L.Lesaffre

Some modifications may be required to meet your brewing conditions