



Gigantor's Spicy Grizz Ale

(23 Litres)

This recipe makes a hoppy version of the **American Brown Ale** style (category 10.C. of the BJCP guidelines). The end result is a rich dark brown ale displaying a creamy beige head, rich coffee/chocolate aromas combined with citrus undertones and a hint of spiciness from the 2 Rye malts.

Ingredients

- 1.7kg Coopers Dark Ale
 - 1.5kg Thomas Coopers Amber Malt
 - 500g Light Dry Malt
 - 200grams CaraMunich3 Malt
 - 200grams Rye Malt
 - 200grams CaraPils Malt
 - 300grams Shepherds Delight Malt
 - 100grams Chocolate Rye
 - 100grams Belgium Special B Malt
 - 90grams Experimental Pine Fruit Hops
 - 90grams Falconers Flight Hops
 - 2 X American Ale Yeast Packs (US-05)
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- Colour: Brown (EBC= 59)
 - Body: Medium-Heavy
 - Bitterness: Medium (IBU=32)
 - Approx. Alcohol Level: 5.9%

The Spicy Grizz Ale - CONT'D

Step 1: Mix

In a good sized pot (around 15 Litres), mix the malts with 6 litres of hot water (not boiling – 65C to 70C) and let steep for 40 minutes.

After 40 mins, strain the grain and add the grain liquid back into the pot then add another 2 litres of water, add 500grams of LDME and bring to the boil. Start with approximately 8 Litres.

Once boiling start timer for a **30 mins boil**.

At Flame-out add 45g of Exp. Pine Fruit & 45g Falconers Flight Hops, stir well and let sit for 15 mins.

Set the pot in a cold/ice water bath to cool to around 18C to 20C. Then strain into sanitised fermenting vessel.

Then add the Dark Ale can, Amber Malt can and stir well.

Top up with cool water to the 23 litre mark and stir thoroughly.

Check the brew temperature and get as close as possible to 18C.

Sprinkle one the dry yeast and lightly stir into wort, then sprinkle second yeast on top of wort, fit the lid and ferment at 18C.

Step 2: Brew/Dry-Hop Schedule

Fermenting Temp Schedule:

- First 7 days @ 18C,
- On Day 8 raise to 21C,
- 3 days from bottling drop to 2C + dry-hop addition*.

*3 Days before bottling, add 45grams of Exp. Pine Fruit hops & 45grams of Falconers Flight Hops in sanitised mesh hop bag.

Step 3: Bottle

On **Day 14** bottle the brew with a priming rate of 2 carbonation drops per 740ml bottle.

Step 4: Enjoy!

Store the bottles at or above 18C for at least two weeks to allow the secondary fermentation to take place.

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