

Julebryg

The story goes that the first Julebryg (Christmas Brew), made by Calsminde Brewery in 1958, was a traditional strong ale. Vikings were known to brew a high-powered beer-like drink to get them through the dark winter months. The popularity of this seasonal beer prompted other breweries to follow in the years after, and the “J-Dag” (J Day) tradition, on the first Friday of November, was born! Apparently, every Danish brewery has at least one Christmas Beer (BJCP Style Guidelines - 21.B). Many variants use a blend of malted barley, wheat, specialty malts with the traditional hints of caramel, anise, liquorice root, vanilla and cinnamon. Some brews have more exotic additions, such as apricot, chocolate, honey, coriander, oranges or cardamom. Don't be afraid to personalize the recipe by tweaking the spices as you desire. Any Christmas pudding spice or fruit may work in this brew. Ferment with ale, lager yeast or a blend. You may want to make it with a long term view for tasting on the first Friday of November next year or any Friday at 8:59pm!

Ingredients

1.7 kg Coopers Home Brew (Lager, Draught, Real Ale or Dark Ale)

1.5 kg Coopers Amber Malt Extract

250g (8oz) Brown Sugar

1 star anise

2 sticks cinnamon

1 vanilla bean pod

2 tablespoons coriander seeds

1 oz. Saaz hops pellets (or aroma hop of your choice)

Yeast of your choice (or active Coopers commercial yeast culture) Check out online how to culture the yeast from the bottles of the commercial Coopers Pale Ale.



***If only all DIY projects
were this easy.***

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DIY BEER *Coopers*



Made to 20 liters. Choose a beer kit with the color, flavor and bitterness in mind.

STEP 1: MIX

Simmer spices, hops and brown sugar for 15 minutes in 2 liters of water. Remove from the heat and steep for a further 30 minutes then strain into the Fermenting Vessel. Mix in the beer kit and Amber Malt. Add cool water to the 20 liter mark and stir vigorously. Add the yeast and fit the lid.

STEP 2: BREW

Try to ferment as close to 21°C (69°F) as possible. Fermentation has finished once the specific gravity is stable over 2 days.

STEP 3: BOTTLE

Prime at the normal rate or use 1 carbonation drop per 12 oz bottle. Allow to condition at or above 18°C (64°F) for at least 2 weeks before tasting.

STEP 4: ENJOY

Allow to condition for at least 2 weeks in the bottle. Some of the flavors and aromas may seem a bit weird when the beer is young but, given time, they should meld together nicely. Be mindful that bitterness softens in the bottle over time. The final alcohol content should be approximately 6% ABV.