



# All That Glitters Lemon-Centennial Spring (All Grain)



As you close your eyes in the whispering wind and smile at that golden sun warming your uplifted face, you can feel those echos of laughter welling from within like the diminutive dance of those rising bubbles that are shimmering in the revitalizing rays. For in that pint before you glimmers a golden ale born from the very essence of spring, with its crisp and clean maltiness animated by rich effervescence, which rises above your glass and fills your senses with the lovely citrus of centennial hops so effortlessly enveloped in lemon. But before you open your eyes beneath that brilliant orb that shines white light, if your thoughts should ramble and it makes you wonder, your first sip will dispel doubt, and you'll be sure all that glitters is gold.

### Just the Facts, Ma'am:

BJCP Style: 21A. Spiced Beer  
Original Specific Gravity: 1.049 - 1.053  
Final Specific Gravity: 1.010 - 1.014  
Alcohol by Volume: 5.1%  
Color: 6 SRM (Deep and Frighteningly Rich Golden!)  
International Bittering Units: 19  
Time to Awesome Drinkability: 5 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

### Ingredients:

#### Grains & Wort Additives:

7.6 lbs American 2-Row Malt  
7 oz 10L Crystal Malt (Crushed)  
5 oz Vienna Malt (Crushed)  
4 oz Aromatic Malt (Crushed)

#### Hops & Hop Addition Schedule:

1 oz Styrian Golding Hops (Bittering, 60 Minutes)  
½ oz Centennial Hops (Flavoring & Aroma, 10 Minutes)  
½ oz Centennial Hops (Aroma, 1 Minute)

#### Yeast:

Liquid Yeast: Wyeast 1098 British Ale Yeast or  
Wyeast 1272 American II Ale Yeast  
Or  
Dry Yeast: Safale S-04 Ale Yeast or Lalbrew Windsor Dried Ale Yeast

#### Brewing Supplies & Flavors:

2 oz Natural Lemon Extract (Add at time of bottling)  
5 oz Priming Sugar

#### Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

#### Lemon Flavor Addition

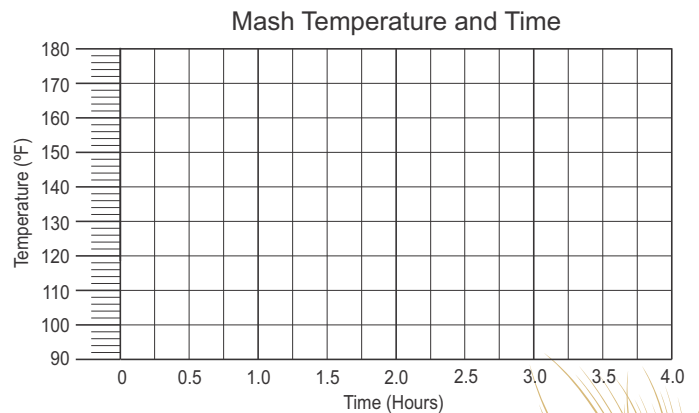
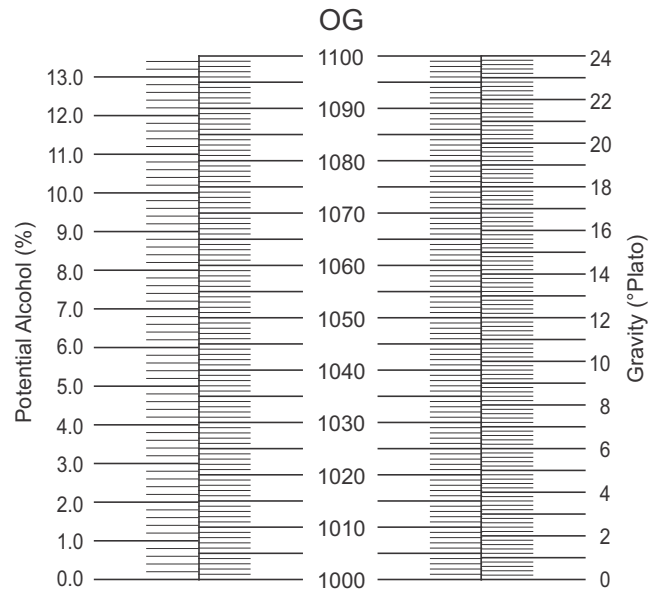
On the day before bottling or kegging the beer, add the 4 oz bottle of lemon extract to the fermenter. No need to stir - the flavor will disperse to impart its wonderful flavor.

#### Mash Schedule:

Saccharification Rest: 152°F for 60 Minutes  
Mash-Out: 168°F for 5 Minutes

### Brew Statistics:

Brew Day Date ( / / )  
Original Specific Gravity: \_\_\_\_\_  
My Efficiency: \_\_\_\_\_  
Final Specific Gravity: \_\_\_\_\_  
Secondary Rack Date ( / / )  
Bottling / Kegging Date ( / / )  
Date I Drank Last Beer (This Stinks!) ( / / )



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