



Ass Over Applecourt Autumn Apple Ale (All Grain)



Is this a reference to the donkey pulling the cart, or are we talking about the ass-clown doing the driving? We think the answer is rather obvious, simply because we can't imagine the donkey hoisting a pint (or six in this case!) of this wonderful autumn apple ale. Too bad for the donkey, because think about what it's missing—a frosty mug of amber beauty with toasty malts and caramel sweetness with a lovely kiss of autumn apple and supreme drinkability that will convince you that a pint a day keeps the doctor away—unless of course you're the ass who doesn't know how to drive an applecourt and you find yourself dumped in the ditch. On the bright side, you managed not to spill your beer—so cheers to you (ass-clown) and your pint of this amazing autumn apple ale!

Just the Facts, Ma'am:

BJCP Style: 30B. Autumn Seasonal Beer
Recipe Size: 5 Gallons
Recipe Calculation Efficiency: 75%
Original Specific Gravity: 1.058 - 1.062
Final Specific Gravity: 1.012 - 1.016
Alcohol by Volume: 6.0%
Color: 9 SRM (Amber, like the apple of you eye!)
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:

4.1 lbs American 2-Row Malt
2.8 lbs Munich Malt
1.6 lbs Wheat Malt
10 oz 20L Crystal Malt
1 lb Amber Candi Sugar (Add to kettle at beginning of 60 minute boil)

Hops & Hop Addition Schedule:

1 oz Perle Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 1272 American II Ale Yeast Or
Wyeast 1968 Special London Ale Yeast

Or

Dry Yeast: Mangrove Jack's M36 Liberty Bell Ale Yeast or
Cellar Science CALI Dried Ale Yeast

Brewing Supplies & Flavors:

4 oz Natural Apple Extract (Add One Day Before Bottling)
1 Muslin Bag
5 oz Priming Sugar

Optional Flavors:

If you would like to add a taste of cinnamon to your brew to make it an apple & cinnamon autumn ale, then use the included cinnamon sticks.

2 Cinnamon Sticks (Add to Spice Potion)

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.

Preparation of the Spice Potion!

On brew day, if you are using the optional cinnamon sticks, chop the sticks into small pieces and place them in a jar with 1 cup of vodka. Screw on a tight fitting lid and let the spices soak in the vodka until bottling time.

Note: Don't hesitate to use the least expensive "rot-gut" vodka you can find. The quality of vodka has no effect on the final quality of the spice potion.

One day before bottling the beer, pour the apple extract and the optional spice potion into the fermenter. No mixing is needed. By the next day when you bottle, the apple flavor will have mixed on its own.

Mash Schedule:

Saccharification Rest: 151°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes

Brew Statistics:

Brew Day Date (/ /)

Original Specific Gravity: _____

My Efficiency: _____

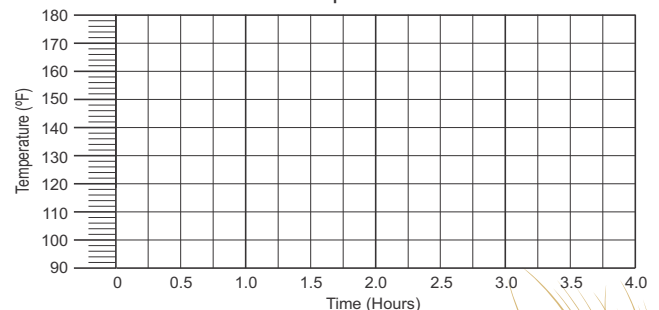
Final Specific Gravity: _____

Secondary Rack Date (/ /)

Bottling / Kegging Date (/ /)

Date I Drank Last Beer (/ /) (This Stinks!)

Mash Temperature and Time



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