

# Bitch on Wheels Blonde Ale (All Grain)

Your lawn stretches before you like the endless Sahara and your mower rattles your bones while the dust settles on your tongue and the sun bakes your brain like a blast furnace, and as you make that final pass, you are ready for a cold one—but not some typical “lawnmower” beer, because let’s face it—most lawnmower beers are served with a side dish of sissypants. No, you want a real beer that’s golden, crisp, clean and drinkable but has enough hop flavor and bitterness to kick your ass into next week! Well, do you realize that this brew has FIVE HUNDRED PERCENT more hoppiness than your regular lawnmower beer? Damn right, and that’s the point! It’s one hundred degrees, man, and you want a beer with big hops that you can chill so damned cold that it will make your fillings ache as a precursor to a brain-freeze so epic that your eyes will roll into the back of your head, the mosquito feeding upon your scalp will infarct, and you’ll release a sigh so pleasurable that the karmic imbalance will cause a planetary misalignment! For a demonstration, serve this beer to your weenie neighbor drinking his “Schlub Light” and watch him scream, “Oh, that’s a bitch!” and go cry to mama. In a world of beer-weenies, having good taste is a tremendous burden, so serve it hard, and serve it cold!

## Just the Facts, Ma'am:

BJCP Style: 6B. Blonde Ale (Yeah, one that's gone flippin' crazy!)  
 Recipe Size: 5 Gallons  
 Original Specific Gravity: 1.084 - 1.088  
 Final Specific Gravity: 1.015 - 1.020  
 Alcohol by Volume: 9.0%  
 Color: 6 SRM (Luring you in with the golden loveliness before bashing you upside the head!)  
 International Bittering Units: 79 (That'll make a believer out of you.)  
 Starter: Good Idea  
 Secondary: Helpful (That means your choice.)  
 Time to Awesome Drinkability: 8 Weeks! (You better like it hard!)

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:

12.6 lbs American 2-Row  
 2 lbs Dextrose (Add during last 5 minutes of the boil)

### Hops & Hop Addition Schedule:

1 oz Polaris Hops (Bittering, 65 Minutes)  
 ¼ oz Falconer's Flight Hops (Bittering, 65 Minutes)  
 ¼ oz Wai-iti Hops (Bittering, 65 Minutes)  
 ¼ oz Zythos Hops (Bittering, 65 Minutes)  
 1 Whirlfloc Tablet or 1 tsp. Irish Moss (Clarifier, 20 Minutes)  
 ¼ oz Mosaic Hops (Flavor & Aroma Hop, After-the-Boil Steep, 10 Minutes)  
 ¼ oz Falconer's Flight Hops (Flavor & Aroma Hop, After-the-Boil Steep, 10 Minutes)  
 ¼ oz Wai-iti Hops (Flavor & Aroma Hop, After-the-Boil Steep, 10 Minutes)  
 ¼ oz Zythos Hops (Flavor & Aroma Hop, After-the-Boil Steep, 10 Minutes)  
 ¾ oz Mosaic Hops (Dry Hop, Flavor & Aroma)  
 ½ oz Falconer's Flight Hops (Dry Hop, Flavor & Aroma)  
 ½ oz Wai-iti Hops (Dry Hop, Flavor & Aroma)  
 ½ oz Zythos Hops (Dry Hop, Flavor & Aroma)

### Yeast:

Liquid Yeast: Wyeast 2565 Kolsch Ale Yeast or  
 Wyeast 1272 American II Ale Yeast

Or

Dry Yeast: Apex San Diego Dried Ale Yeast or Safale US-05 Yeast

### Brewing Supplies & Flavors:

5 oz Priming Sugar

### Liquid Yeast Activation Before Brewing:

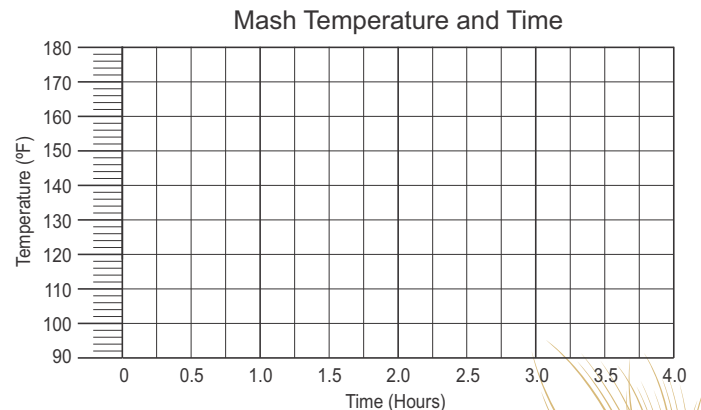
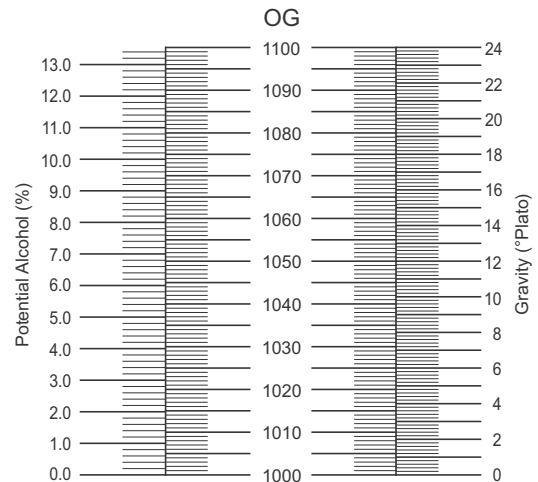
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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

## 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!) ( / / )



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