



Bitch on Wheels Imperial Blonde Ale



Let's get something straight right now. This is not your grandpa's lawnmower beer, which harkens back to a simpler time with a gentlemanly smile and a tip of the hat. No, this bitchin' double blonde is about a lecherous grin and 9% alcohol, which will steamroll your tastebuds with a mosaic of massive hop flavors, including citrus, pine, mango, lemon and tropical fruits so that you'll all but forget about that velvety smooth malt teetering on big bitterness that you've chilled down so cold that your adenoids will ache and demand another pint to placate that pain. Quite honestly, this is a beer that you drink BEFORE you cut the grass, so when you run over that rock or roller skate or your lost set of car keys, you won't care a less. In fact, you'll just let that lawnmower go and zigzag in powerdrive across your neighbor's yard before it comes to a splashing halt in the duck pond. But do you care? Hell no, because your hand is holding this curvy blonde that's on a bitchin' rampage to please!

Just the Facts, Ma'am:

BJCP Style: 6B. Blonde Ale (Yeah, if those BJCP weenies can handle 9% ABV!)
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 (Now that's a bitchin' blonde color!)
International Bittering Units: 79
Starter: Yes
Secondary: Optional (That means your choice.)
Time to Awesome Drinkability: 8 Weeks! (but gets curvier and better with time!)

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. If your recipe includes bags of malt syrup, these should be refrigerated too. Bags of dried malt do not require refrigeration. Also, all grains are best stored at dry room temperature.

Ingredients:

Fermentables:

Malt Bag 1

2.2 lbs. Pilsen Light Malt Extract Syrup

Malt Bag 2

7.5 lbs. Pilsen Light Malt Extract Syrup

2 lbs Dextrose

Hops & Wort Additives:

1 oz Warrior 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)

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 Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Pre-Brew Day Checklist:

If you are using liquid yeast, it is always desirable to make a yeast starter when fermenting higher alcohol brews. Making a yeast starter allows you to propagate to a greater (and necessary) cell count to ensure complete fermentation. You can find the complete yeast starter instructions at www.boomchugalug.com/yeaststarter.htm

Brew Day Checklist:

On brew day, you will require the following equipment:

- Brew Pot - A 5 gallon brew pot is ideal, but never use a pot that is less than 4 gallons.
- Long-handled spoon or paddle for stirring the boiling wort.
- Primary Fermenter - A 6½ gallon (or greater) food-grade plastic bucket with lid, or a 6½ glass carboy.
- Airlock
- Stopper (if using a carboy)
- Funnel (if using a carboy)
- Hydrometer (Optional, if you want to measure your specific gravity)
- Sanitizing Solution
- Scissors

If you choose to rack your beer into the secondary fermenter, you will require the following equipment:

- 5 gallon carboy • Airlock • Stopper

The Magical Procedure:

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.

Time to Brew!

Total Boiling Time: 65 Minutes. While your wort is boiling, you should sanitize your fermentation equipment, such as your primary fermenter, airlock, scissors, stopper, etc. After you have sanitized your fermenter, fill it with 1½ gallons of cold water, into which you will later add your hot boiled wort.

Hop Tip: Before beginning the recipe, divide out the required hop quantities for each

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Flip the sheet to continue the magic. Also, this is a good time to pour a cold one! →





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scheduled addition. To measure ¼ oz of hops, simply divide each 1 oz bag into two equal halves. Then take half of the half. This accuracy is adequate for brewing this recipe. It's that simple. You can place your dry hop additions back in the hop bags and freeze them until dry-hopping.

1. Bring 2½ gallons of water to a boil. Measure this volume carefully to ensure proper hop bitterness. Remove pot from heat and add Malt Bag 1. Stir until dissolved. Bring this mixture to a boil.
2. When boiling begins, add 1 oz Warrior hops and ¼ oz each of Falconer's Flight, Wai-iti and Zythos hops. Boil these hops for the entire 65 minutes.
3. With 5 minutes remaining in the 65 minute boil, pause the brew timer, remove the kettle from the heat and add Malt Bag 2 and 2 lbs dextrose. Stir until dissolved and bring the wort back to a boil. When boiling begins again, boil the wort for the last 5 minutes.
4. At the end of the 65 minute boil, remove kettle from the heat. Add ¼ oz each of Mosaic, Falconer's Flight, Wai-iti and Zythos hops. Place cover over kettle and steep for 10 minutes.
Note: during this steep, it is important to cover the kettle to prevent loss of the delicate and volatile hop oils.

Chill out, Man! (Chill the Wort)

1. At the end of the 65 minute boil, cool the wort to approximately 75°F as quickly as possible. With extract brewing, the easiest way to quick-chill the wort is to place your brew pot into a sink full of ice. For more information about cooling your wort quickly, please see 'Fast Wort Chilling' in the 'Frequently Asked Questions' section on our website.
2. Add your chilled wort to the 1½ gallons of water already in your fermenter.
3. Add any extra water needed to bring the total volume in your fermenter to 5 gallons.
4. If you would like to measure the specific gravity, now is a good time. To get an accurate reading, it is important to make sure all of the heavy wort extract you added to the fermenter has been completely mixed in the water. You will need to mix heavily to dissolve all of the heavy malt extract which tends to fall to the bottom.

Pitch the Yeast! (Into the Wort, But Not Out the Window!)

1. When your wort has cooled to approximately 75°F (70° - 78°F is okay), aerate the wort before adding the yeast. Simply close the fermenter and swirl around to mix in oxygen. If you are swirling a carboy, it is helpful to place the carboy on a thick, folded blanket to avoid damaging the vessel.
2. After aerating, pitch (add) the yeast. Use the sanitized scissors to cut open the yeast packet. If you are using liquid yeast, sanitize the pack before opening. If you are using dried yeast, simply sprinkle the yeast over the wort. No mixing is necessary.
3. Close the fermenter, attach the airlock, and keep the fermenter warm (between 70° - 78°F) until you see fermentation beginning, such as the airlock bubbling once every 30 seconds. Wrapping the fermenter with a blanket is an easy way to keep the fermenter warm.

Fermentation!

There are several ways to know when fermentation has begun. First, you will begin to see bubbling through the airlock. If you are using a carboy, then you will usually see the yeast begin to form a layer over the beer's surface.

1. Once fermentation begins, move the fermenter to a room with the proper temperature. The ideal temperature to ferment this beer is between 62° - 72°F. Do not let the temperature drop below 62°F. If you do, fermentation may stop too soon. That's a bummer, man.
2. Active fermentation may take as long as two weeks after pitching the yeast, although fermentation may finish in 3 to 5 days.

Dry Hopping!

After about five to seven days of active fermentation, it is time to dry hop the beer. If you choose to use a 5 gallon secondary carboy, now is a good time to siphon the beer into carboy. If not, simply dry hop the beer in the primary fermenter.

1. Dry Hop: To your young fresh beer (either in the primary or secondary), add the following hops: ¾ oz of Mosaic hops and ½ oz each of Falconer's Flight, Wai-iti and Zythos hops. Just dump 'em in. Dude, that was easy!
2. Allow the beer to rest with the dry hops for 1 to 2 weeks before bottling.

Time to Bottle!

There are several ways to tell when fermentation is complete (besides your drooling). If you correctly pitched the yeast and fermentation quickly began, and if the beer fermented vigorously and the fermenter was always within the correct temperature range (62° - 72°F), then fermentation should finish in two weeks or less. You should see virtually no activity in the airlock. For example, if the airlock only bubbles once a minute or longer, then fermentation should be complete. If you are unsure if fermentation has ended, you may use your hydrometer to measure the specific gravity. If your specific gravity does not change after two or more days, then fermentation is complete and you are ready to bottle!

1. Before bottling, sanitize your bottling bucket, auto siphon (or racking cane), hose, bottle filler, caps and bottles. Glass bottles may be sanitized one day in advance by baking them in the oven. More information about baking your bottles can be found under 'Baking Beer Bottles' in the 'Frequently Asked Questions' section on our website.
2. Dissolve 5 ounces (by weight) or 3/4 cup of corn sugar in 16 oz of water. Boil for 5 minutes. Corn sugar is sometimes called dextrose or priming sugar.
3. Place your fermenter on the counter and your bottling bucket on the floor. Pour the sugar solution into the bottling bucket, and siphon the beer from the fermenter into the bottling bucket. Siphon carefully, trying to minimize splashing and aeration of the beer. Also when siphoning, be sure to leave behind the sediment at the bottom of the fermenter. There's no problem if you should siphon up a little sediment. When you're done siphoning, gently stir the beer in the bottling bucket to make sure all of the sugar solution has been dissolved. Your racking cane makes a convenient stirring wand.
4. Place your bottling bucket on the counter, and attach your siphon hose and bottle filler to the bucket's spigot. Fill the bottles to about 1 inch from the top, and cap each bottle.

Carbonation and Maturation!

Now that your bottles are primed and capped, the remaining yeast will undergo a second fermentation in the bottle whereby they eat the priming sugar and produce carbon dioxide, which is trapped in the bottle to produce the carbonation. While your beer is carbonating, it will also be clearing and maturing - the young, rough undeveloped flavors develop into your magical beverage! Your wondrous elixir reaches awesome drinkability about 5 weeks from the day you began the brew, but don't be surprised if it keeps getting better as time goes on.

1. Place your bottles in a dark place at room temperature (62° F - 75° F), and wait at least two weeks for the beer to carbonate. It is important that you keep the beer between 62° F - 75° F for carbonation to develop. If the beer cools below 62° F, it may not properly carbonate. In brewing, this is officially known as the buzzkill. Keep it warm, let it carbonate!
2. Get your bottle opener handy dude (or dudette), because it's time to drink a beer! When pouring the beer into your glass, be sure to leave the bottle's sediment behind. That sediment is the yeast which carbonated your beer, and if you pour it into your glass, you'll make the beer cloudy and taste yeasty.
3. Once your beer is carbonated, you may store it in a cool place. Keep in mind that home-brewed is unfiltered, and unfiltered beers actually continue to improve with time. If your beer seems rough-around-the edges or tastes yeasty, these qualities usually morph into a smooth, clean beer over time. Cheers!

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