



Bloozie Doozie Blueberry Wheat (All Grain)



Before we talk taste, let's review the serving instructions for this exemplary homebrew. First, center your pint on the bar top and grasp that bottle firmly. Now, steady yourself and begin the pour. But what is happening? As you watch this luscious, reddish-amber elixir bubble up your pint, you can feel the perspiration beading on your forehead as your psyche is becoming unglued. Forget about that trembling in your hand as you raise that pint to your nose—your very consciousness hinges upon that rocky head and the provocative lure of fresh fruits that annihilate all restraint as you pour that pint upon your palate and flood your senses with creamy wheat goodness and sweet baked caramel all wrapped up in blueberry muffins! And by now if you haven't already collapsed in joy upon the floor, then you'll realize that it's gonna be one doozy of an affair with this perfect pint!

Just the Facts, Ma'am:

BJCP Style: 20. Fruit Beer
Original Specific Gravity: 1.048 - 1.052
Final Specific Gravity: 1.011 - 1.015
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 4.9%
Color: 12 SRM (Deep Amber With Red Highlights!)
International Bittering Units: 13
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:

5.1 lbs Light Wheat Malt
3.4 lbs American 2-Row Malt
3 oz De-Husked Cara III Malt
3 oz CaraRed Malt
2 oz Special B Malt

Hops & Hop Addition Schedule:

1 oz Saaz Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 2565 Kolsch Yeast or
Wyeast 1010 American Wheat Yeast
Or
Dry Yeast: Safale S-04 Ale Yeast or Lalbrew Windsor Dried Ale Yeast

Brewing Supplies & Flavors:

4 oz Natural Blueberry Flavor (Add 1 Day Prior to Bottling)
5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

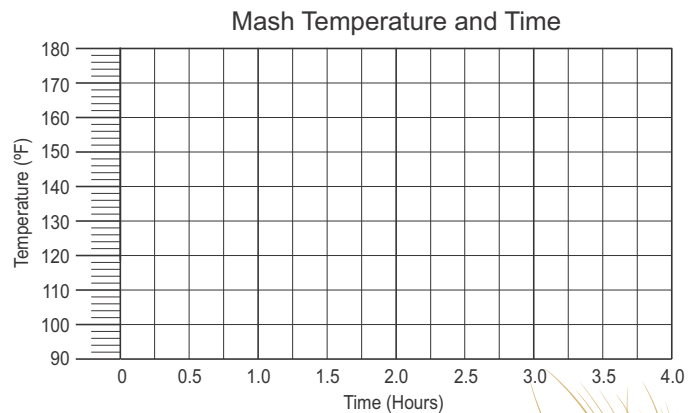
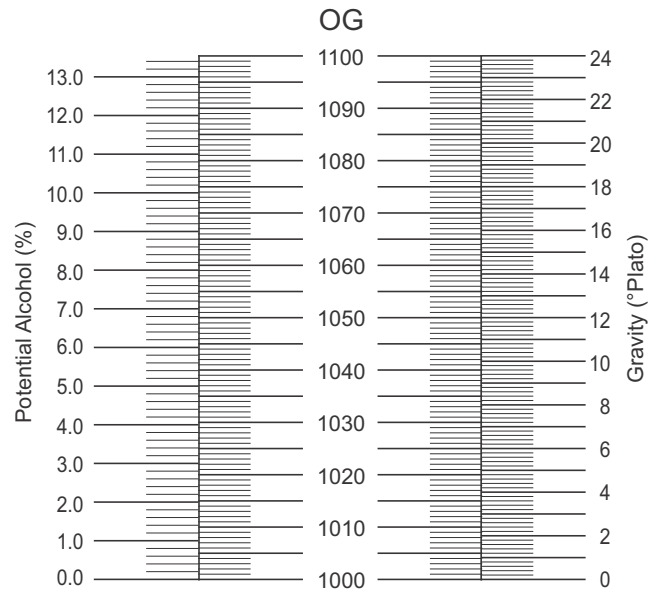
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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

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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