



Boom Chug-A-Lug American Pale Ale (All Grain)



Sorry, but we're tossing out modesty here and going on record by acknowledging that this classic American pale ale takes its name from one of the coolest home brew sites on the Internet. So celebrate these explosion of flavors by tipping back a pint of this seductive amber beauty, and you'll be rewarded with a crisp malt flavor that pauses momentarily on your tongue before unleashing a bracing but balanced bitterness that bursts forth with a bold display of floral and citrusy hops from a pair of champion American hops—Cascade and Centennial! Finish your pint and listen to the cheers from your tongue - Boomchugalug!

Just the Facts, Ma'am:

BJCP Style: 10A. American Pale Ale
Original Specific Gravity: 1.051 - 1.055
Final Specific Gravity: 1.010 - 1.014
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: No
Total Boiling Time: 60 Minutes
Alcohol by Volume: 5.4%
Color: 8 SRM (Deep amber, like the fireworks in your head!)
International Bittering Units: 36
Time to Awesome Drinkability: 6 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:
6.1 lbs American 2-Row Malt
1.8 lbs Light Munich Malt
0.8 lbs Light Wheat Malt
9 oz 20L Crystal Malt
7 oz 40L Crystal Malt

Hops & Hop Addition Schedule:

1 oz Cluster Hops (Bittering, 60 Minutes)
½ oz Cascade Hops (Flavor, 10 Minutes)
½ oz Centennial Hops (Flavor, 10 Minutes)
½ oz Cascade Hops (After-the-boil steep, 10 Minutes)
½ oz Centennial Hops (After-the-boil steep, 10 Minutes)
1 oz Cascade Hops (Flavor & Aroma, Dry Hop)
1 oz Centennial Hops (Flavor & Aroma, Dry Hop)

Yeast:

Liquid Yeast: Wyeast 1272 American Ale II Yeast or
Wyeast 1056 American Ale Yeast

Or

Dry Yeast: Safale US-05 Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

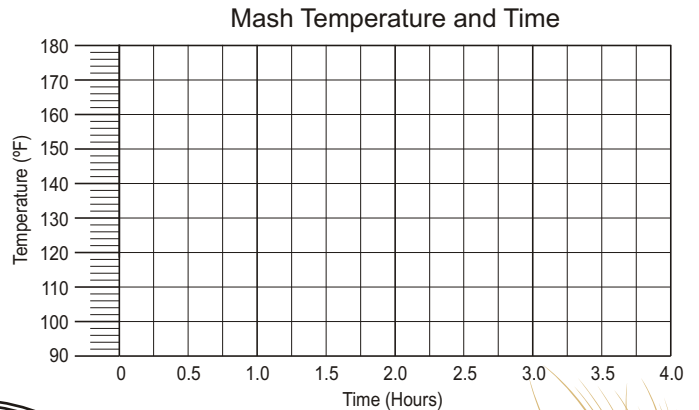
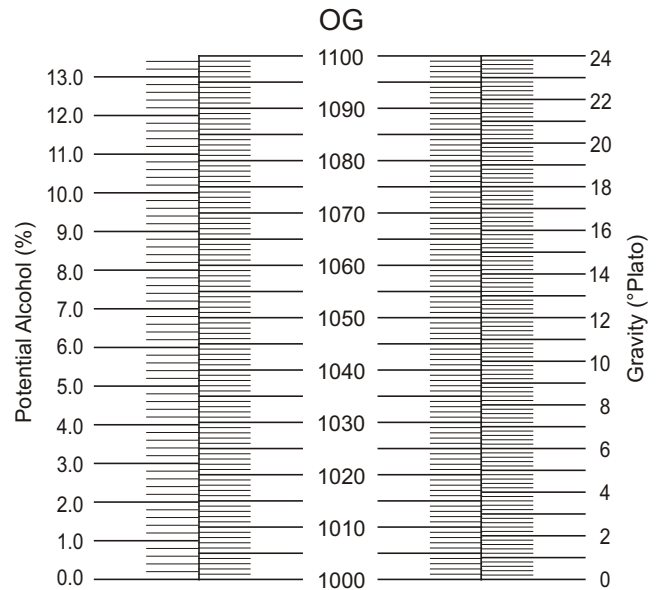
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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

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!) (/ /)



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!