



Bottoms Up American Session Pale Ale (All Grain)

We don't care what your saying is. Bottoms up! Cheers! Down the hatch! The end result will be the same. You came into this world with two hands, so wouldn't it be a travesty against nature if each of those hands wasn't grasping a pint of this utterly thirst quenching session pale ale? That's right, we said it. Session pale ale. Think about it. You're thirsty as hell and you're craving copious quantities of condensation-forming ice cold beer slugging in greedy gurgling gulps down your gullet. Well, at a kindly 3.6% alcohol, you can go absolutely apeshit pounding down pint after pint of this hop bomb pale ale with its bountiful bouquet of floral, citrusy and piney hops dancing among the bubbles of this crisp malt brew. So hoist a cold one or five, because this session can only end in hop-haze-induced happiness!

Just the Facts, Ma'am:

BJCP Style: 10A. American Pale Ale
 Original Specific Gravity: 1.034 - 1.038
 Final Specific Gravity: 1.006 - 1.010
 Alcohol by Volume: 3.6%
 Color: 5 SRM (Greedy, gurgling gulps of gold!)
 International Bittering Units: 27
 Two-Stage: Optional, but handy for dry-hopping
 Yeast Starter: Nah
 Time to Awesome Drinkability: 4 Weeks!
 Total Boiling Time: 60 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!) (/ /)

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:
 5.6 lbs American 2-Row Malt
 8 oz Cara Blonde Malt (Crushed)
 8 oz Victory Malt (Crushed)

Hops & Hop Addition Schedule:

¼ oz Falconer's Flight Hops (Bittering, 60 Minutes)
 ¼ oz El Dorado Hops (Bittering, 60 Minutes)
 ½ oz Zythos Hops (Flavor & Aroma Hop, After-the-Boil Steep, 10 Minutes)
 ½ oz Zythos Hops (Dry Hop, Flavor & Aroma)
 ¼ oz Falconer's Flight Hops (Dry Hop, Flavor & Aroma)
 ¼ oz El Dorado Hops (Dry Hop, Flavor & Aroma)

Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast or
 Wyeast 1272 American Ale II Yeast
 Or
 Dry Yeast: Apex San Diego Dried Ale Yeast or Safale US-05 Yeast

Brewing Supplies & Flavors:

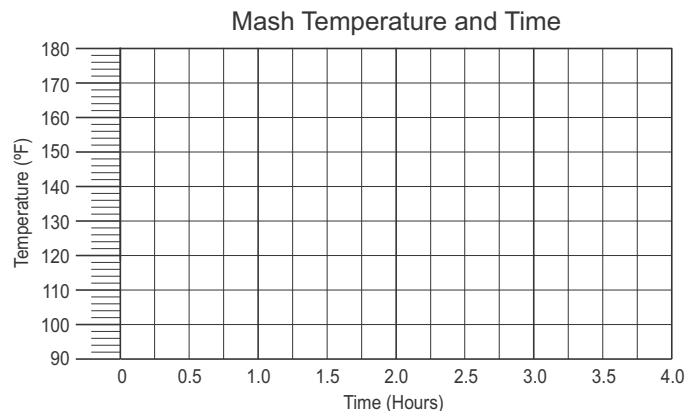
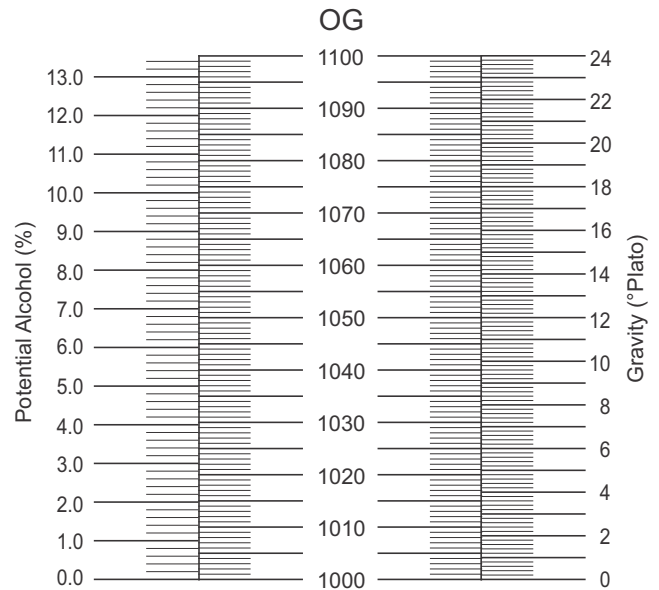
5 oz Priming Sugar

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. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Mash Schedule:

Saccharification Rest: 152°F for 60 Minutes
 Mash-Out: 168°F for 5 Minutes



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