



Cape Cod Cranberry Red Wheat (All Grain)

The autumn sun still burns bright above the Atlantic in that bountiful blue sky, warming your skin as the sea breeze drifts about the dunes and tickles your face with the salty sea spray. And like those currents have whisked away the tourists, you wander inland, beyond the grassy dunes to where the cranberries float in that flooded bog and glimmer with scarlet scintillations beneath that autumn sun. And your wonder for this panorama is only equaled by your wonder for this pint, with its diminutive bubbles rising like the billowing clouds through this delightful, red wheat, which elevates your senses with its captivating, malty caramel and spritzy, wheaty zing. And like those brilliant berries shimmering beneath the sun, your delightful ale tantalizes your senses with the animated refreshment of cranberry. So tilt back that pint and enjoy, for you behold an ode to Autumn that springs forth in this ale.

Just the Facts, Ma'am:

BJCP Style: 20. Fruit Beer
 Original Specific Gravity: 1.050 - 1.054
 Final Specific Gravity: 1.007 - 1.011
 Recipe Calculation Efficiency: 75%
 Recommended Secondary Aging: No
 Liquid Yeast Starter Recommendation: No, but it helps!
 Total Boiling Time: 60 Minutes
 Alcohol by Volume: 5.2%
 Color: 13 SRM (Red Scintillating Berries in Your Soul!)
 International Bittering Units: 17
 Time to Awesome Drinkability: 5 Weeks!

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:

5.1 lbs Light Wheat Malt
 3.3 lbs American 2-Row Malt
 12 oz Caramel Wheat Malt
 2 oz Chocolate Wheat Malt

Hops & Hop Addition Schedule:

1 oz Mt. Hood Hops (Bittering, 60 Minutes)
 1 oz Crystal Hops (Flavor & Aroma, 10 Minutes)

Yeast:

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

Brewing Supplies & Flavors:

4 oz Cranberry Flavoring Extract
 5 oz Priming Sugar

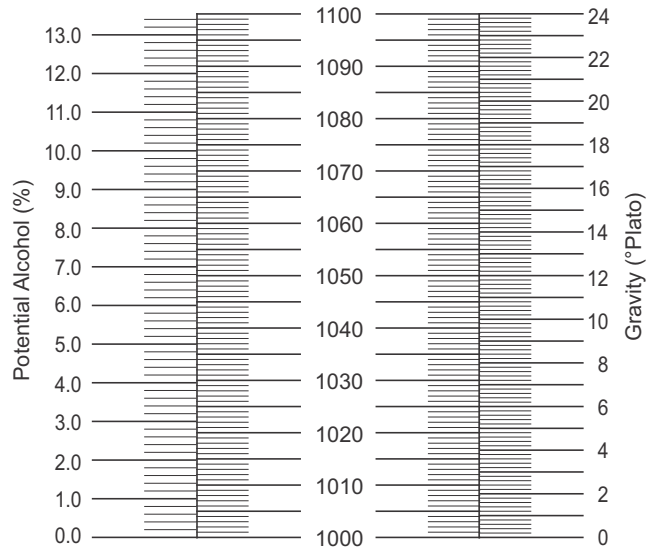
Liquid Yeast Activation Before Brewing:

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.

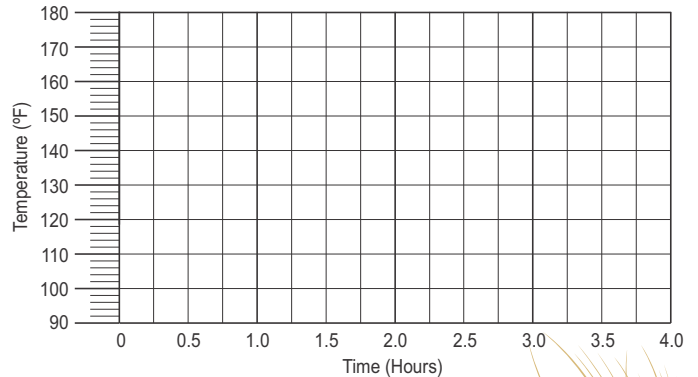
Mash Schedule:

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

OG



Mash Temperature and Time



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