

Coconut Cream Ale

See that pint of beer before you? It's not just some regular glass that's going to sit there with its lovely golden shimmer and frothy white head and lure you with these mere superficial attractions. Of course, we're not going to complain about such superficialities, because they are lovely, but in this beer resides a magical portal to transport your soul to a tropical island where the clear blue surf rolls up the beach to the wind-swept palms where you are bonked square on the head with a coconut! Yes, coconut, in all of its toasty, fruity, velvety goodness that has been created by the beer gods with the expressed purpose of plopping you in a gently swinging hammock with a pint of this delectable cream ale and endowing you with a smile of satisfaction so self-consuming that you will forget like an amnesiac that you are actually sitting in some cubicle playing keyboard jockey while your boss screams over your shoulder to return to reality and finish the Johnson Proposal! See? It's working already. Coconut trumps reality every time. Give in to the coconut!

Just the Facts, Ma'am:

BJCP Style: 20. Fruit Beer
 Recipe Size: 5 Gallons
 Original Specific Gravity: 1.049 - 1.053
 Final Specific Gravity: 1.010 - 1.014
 Alcohol by Volume: 5.1%
 Color: 4 SRM (Golden Stars, Like the Coconut Bonking You On the Head)
 International Bittering Units: 17
 Yeast Starter: No
 Secondary: Optional (That means your choice.)
 Time to Awesome Drinkability: 4 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:

6.8 lbs American 2-Row Malt
 1 lb Corn Syrup Solids
 8 oz Lactose

Hops & Hop Addition Schedule:

1 oz Hallertaur Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 2565 Kolsch Yeast or
 Wyeast 1010 American Wheat Yeast
 Or
 Dry Yeast: Safale S-05 Ale Yeast OR Cellar Science CALI Ale Yeast

Brewing Supplies & Flavors:

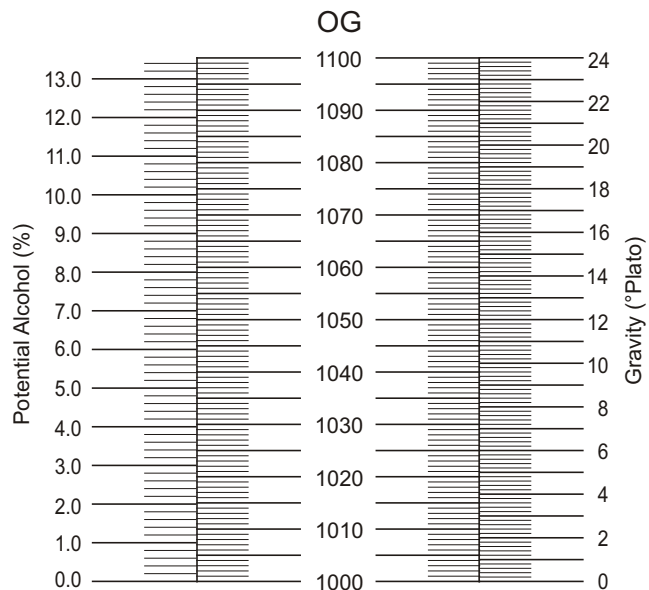
4 oz Coconut Flavor (Add 1 Day Prior to Bottling)
 5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

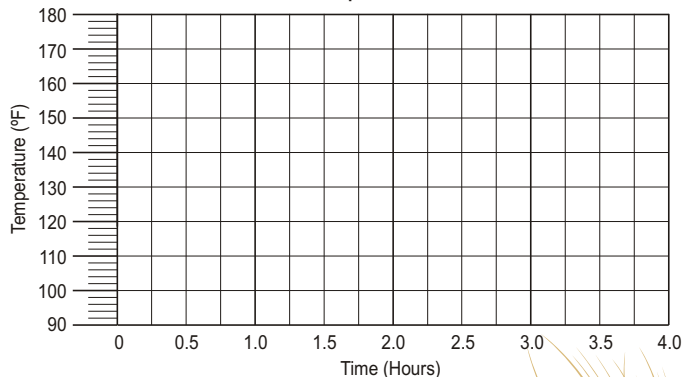
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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

Mash Schedule:

Mash-Out: 151°F for 60 Minutes
 Saccharification Rest: 168°F for 5 Minutes



Mash Temperature and Time



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