



# 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!

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. If your recipe includes bags of malt syrup, these should be refrigerated too. Bags of dried malt do not require refrigeration. Also, all grains are best stored at dry room temperature.

## Ingredients:

### Fermentables:

1 lb Pilsen Light Dry Malt Extract

3.9 lbs Pilsen Light Malt Extract Syrup

1 lb Corn Syrup Solids

8 oz Lactose

### Hops:

1/2 oz Sterling Hops (Bittering, 30 Minutes)

### Yeast:

Liquid Yeast: Wyeast 2565 Kolsch Yeast or  
Wyeast 1010 American Wheat Yeast

Or

Dry Yeast: Cellar Science CALI Ale Yeast OR Safale US-05 Ale Yeast

### Brewing Supplies & Flavors:

4 oz Natural Coconut Extract (Add 1 Day Before Bottling)

5 oz Priming Sugar

## Brew Day Checklist:

On brew day, you will require the following equipment:

- Brew Pot - A 5 gallon brew pot is ideal, but never use a pot that is less than 4 gallons.
- Long-handled spoon or paddle for stirring the boiling wort.

- Primary Fermenter - A 6½ gallon (or greater) food-grade plastic bucket with lid, or a 6½ glass carboy.
- Airlock
- Stopper (if using a carboy)
- Funnel (if using a carboy)
- Hydrometer (Optional, if you want to measure your specific gravity)
- Sanitizing Solution
- Scissors

## The Magical Procedure:

### 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.

### Time to Brew!

Total Boiling Time: 30 Minutes. While your wort is boiling, you should sanitize your fermentation equipment, such as your primary fermenter, airlock, scissors, stopper, etc. After you have sanitized your fermenter, fill it with 2 gallons of cold water, into which you will later add your hot boiled wort.

1. Add to 2¼ gallons of water to your brew pot and bring to a boil. Measure the water volume carefully to ensure you extract the proper amount of hop bitterness during the boil.
2. Remove the brew pot from the heat and add 1 lb of Pilsen light dried malt extract. Stir until completely dissolved. Do not add the malt extract syrup, corn syrup solids or lactose until step 4.
3. Bring this mixture back to a boil. When boiling begins again, add ½ oz of Sterling hops. Boil these hops for 30 minutes.
4. With 5 minutes remaining in the 30 minute boil, pause the brew timer and remove the pot from the heat. Add the bags of malt extract syrup, corn syrup solids and lactose. Stir until dissolved and bring this mixture back to a boil. When boiling begins again, boil the wort for the last 5 minutes.

### Chill out, Man! (Chill the Wort)

1. At the end of the 30 minute boil, cool the wort to approximately 75°F as quickly as possible. With extract brewing, the easiest way to quick-chill the wort is to place your brew pot into a sink full of ice.



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



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Page 2....Wow, this is good stuff. I wish there could be more!

For more information about cooling your wort quickly, please see 'Fast Wort Chilling' in the 'Frequently Asked Questions' section on our website.

2. Add your chilled wort to the 2 gallons of water already in your fermenter.
3. Add any extra water needed to bring the total volume in your fermenter to 5 gallons.
4. If you would like to measure the specific gravity, now is a good time. To get an accurate reading, it is important to make sure all of the heavy wort extract you added to the fermenter has been completely mixed in the water.

## Pitch the Yeast! (Into the Wort, But Not Out the Window!)

1. When your wort has cooled to approximately 75°F (70° - 78°F is okay), aerate the wort before adding the yeast. Simply close the fermenter and swirl around to mix in oxygen. If you are swirling a carboy, it is helpful to place the carboy on a thick, folded blanket to avoid damaging the vessel.
2. After aerating, pitch (add) the yeast. Use the sanitized scissors to cut open the yeast packet. If you are using liquid yeast, sanitize the pack before opening. If you are using dried yeast, simply sprinkle the yeast over the wort. No mixing is necessary.
3. Close the fermenter, attach the airlock, and keep the fermenter warm (between 70° - 78°F) until you see fermentation beginning, such as the airlock bubbling once every 30 seconds. Wrapping the fermenter with a blanket is an easy way to keep the fermenter warm.

## Fermentation:

There are several ways to know when fermentation has begun. First, you will begin to see bubbling through the airlock. If you are using a carboy, then you will usually see the yeast begin to form a layer over the beer's surface.

1. Once fermentation begins, move the fermenter to a room with the proper temperature. The ideal temperature to ferment this beer is between 68° - 70°F. Do not let the temperature drop below the minimum specified temperature. If you do, fermentation may stop too soon. That's a bummer, man.
2. Active fermentation may take as long as two weeks after pitching the yeast, although fermentation may finish in 3 to 5 days.
3. If you choose to siphon the beer to secondary carboy for additional clearing and maturation, do so when fermentation begins to slow. If you will not be using a secondary, allow fermentation to complete in the primary fermenter.
4. On the day before you bottle your beer, add the complete bottle (4 oz) of the natural coconut flavor to the fermenter. The fruit flavors are added now to prevent possible beer over-carbonation if they are added on bottling day.

## Time to Bottle!

There are several ways to tell when fermentation is complete (besides your drooling). If you correctly pitched the yeast and fermentation quickly began, and if the beer fermented vigorously and the fermenter was always within the correct temperature range (58° - 70°F), then fermentation

should finish in two weeks or less. You should see virtually no activity in the airlock. For example, if the airlock only bubbles once a minute or longer, then fermentation should be complete. If you are unsure if fermentation has ended, you may use your hydrometer to measure the specific gravity. If your specific gravity does not change after two or more days, then fermentation is complete and you are ready to bottle!

1. Before bottling, sanitize your bottling bucket, auto siphon (or racking cane), hose, bottle filler, caps and bottles. Glass bottles may be sanitized one day in advance by baking them in the oven. More information about baking your bottles can be found under 'Baking Beer Bottles' in the 'Frequently Asked Questions' section on our website.
2. Dissolve 5 ounces (by weight) or 3/4 cup of corn sugar in 16 oz of water. Boil for 5 minutes. Corn sugar is sometimes called dextrose or priming sugar.
3. Place your fermenter on the counter and your bottling bucket on the floor. Pour the sugar solution into the bottling bucket, and siphon the beer from the fermenter into the bottling bucket. Siphon carefully, trying to minimize splashing and aeration of the beer. Also when siphoning, be sure to leave behind the sediment at the bottom of the fermenter. There's no problem if you should siphon up a little sediment. When you're done siphoning, gently stir the beer in the bottling bucket to make sure all of the sugar solution has been dissolved. Your racking cane makes a convenient stirring wand.
4. Place your bottling bucket on the counter, and attach your siphon hose and bottle filler to the bucket's spigot. Fill the bottles to about 1 inch from the top, and cap each bottle.

## Carbonation and Maturation!

Now that your bottles are primed and capped, the remaining yeast will undergo a second fermentation in the bottle whereby they eat the priming sugar and produce carbon dioxide, which is trapped in the bottle to produce the carbonation. While your beer is carbonating, it will also be clearing and maturing - the young, rough undeveloped flavors develop into your magical beverage! Your wondrous elixir reaches awesome drinkability about 4 weeks from the day you began the brew, but don't be surprised if it keeps getting better as time goes on.

1. Place your bottles in a dark place at room temperature (62 °F - 75 °F), and wait at least two weeks for the beer to carbonate. It is important that you keep the beer between 62 °F - 75 °F for carbonation to develop. If the beer cools below 62 °F, it may not properly carbonate. In brewing, this is officially known as the buzzkill. Keep it warm, let it carbonate!
2. Get your bottle opener handy dude (or dudette), because it's time to drink a beer! When pouring the beer into your glass, be sure to leave the bottle's sediment behind. That sediment is the yeast which carbonated your beer, and if you pour it into your glass, you'll make the beer cloudy and taste yeasty.
3. Once your beer is carbonated, you may store it in a cool place. Keep in mind that home-brewed is unfiltered, and unfiltered beers actually continue to improve with time. If your beer seems rough-around-the-edges or tastes yeasty, these qualities usually morph into a smooth, clean beer over time. Cheers!



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