

# Cold 'n Frosty Blonde Ale

Let's admit it. Sometimes life gets you down. And just like life is too short to drink crappy beer, life is too short to let the problems of the day weigh you down. So let's practice some psychoanalysis techniques—a sort of Rorschach test for real-life issues. Ready? Let's begin: Okay, so the baby's leaky diaper has just blasted a god-forbidden biohazard all over the cream colored living room carpet. So what do you see? That's right—a lovely pint of this glorious blonde ale! Great! Let's try again: Oh no, the boss is yelling at you. What do you see? At first it looks like a giant flaming asshole, but wait, look closer.... That's right! You see this frosty pint reaching your lips, which pacifies your senses with a cold, crisp and clean malty flavor that quenches even the most desperate thirst. Excellent, you're doing great! Okay, final scenario: Your spouse is screaming at you for not (pick one: doing the dishes, cutting the grass, participating with your spouse in a doily weaving and rice cake tasting class). What do you see? Right again! You see yourself sitting not in divorce court but on a chaise lounge beside the pool appreciating the ever-so-subtle apricot, mango and pine flavors from the Azacca hops. Guess what? You passed the test and are certifiably not insane! So celebrate your sanity by subduing your sobriety with a cold and frosty pint of this problem-solving and soul-satisfying blonde ale!

## Just the Facts, Ma'am:

BJCP Style: 18A. Blonde Ale  
Recipe Size: 5 Gallons  
Total Boiling Time: 60 Minutes  
Recipe Calculation Efficiency: 75%  
Original Specific Gravity: 1.045 - 1.051  
Final Specific Gravity: 1.006 - 1.010  
Alcohol by Volume: 5.1%  
Color: 5 SRM (This gold solves all troubles!)  
International Bittering Units: 24  
Recommended Secondary Aging: No  
Liquid Yeast Starter Recommendation: No, but it helps!  
Time to Awesome Drinkability: 5 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:

8.6 lbs American 2-Row Malt  
3 oz Light Caramel Malt  
5 oz Carafoam Malt

### Hops & Hop Addition Schedule:

½ oz Azacca Hops (Bittering, 60 Minutes)  
½ oz Azacca Hops (Whirlpool, 10 Minutes)

### Yeast:

Liquid Yeast: Wyeast #1318 London III Ale Yeast

Or

Dry Yeast: Mangrove Jack's M36 Liberty Bell Ale Yeast OR Cellar Science CALI Ale Yeast

### Brewing Supplies & Flavors:

Optional: 1 oz of Lemon, Lime, Curacao Orange, Sweet Orange or Grapefruit Peel (In Spice Potion)

1 Muslin Bag  
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.

## Preparation of the Spice Potion (Optional)

On brew day, place your chosen fruit peel in a jar with 1 cup of vodka. Screw on a tight fitting lid and let the spices soak in the vodka. On the day before bottling, add the spice potion to the fermenter: Shake the spice potion thoroughly to break up the sediment and dump in all of the liquid and chunky goodness. No need to stir - the flavors will mix naturally on their own. The chunky spices will settle to the bottom of the fermenter and will be left behind later when you siphon the beer to the bottling bucket.

Note: Don't hesitate to use the least expensive "rot-gut" vodka you can find. The quality of vodka has no effect on the final quality of the spice potion.

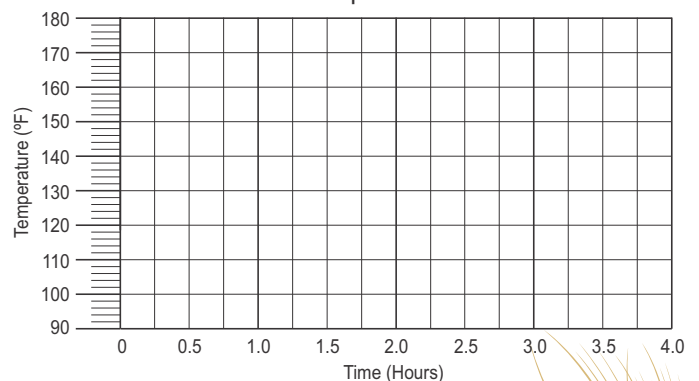
## Mash Schedule:

Saccharification Rest: 151°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!)

Mash Temperature and Time



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