



Dark Desires Black Cherry Amber Ale (All Grain)



The trouble always begins in the darkness after midnight when the burning embers wane but your restlessness is stoked by a chronic, nagging desire—and suddenly that flickering flame of an idea flares into a full-blown obsession as your mind is fully consumed by that singular vision of this goblet of amber nectar. For in that vessel before you is a beverage of extraordinary elegance, with a velvety mouthfeel and bready, malt flavors that unfurl into bountiful dark fruits and the luscious depths of ripe black cherry. So pour yourself a nightcap of this ambrosial amber brew and succumb to those libidinous urges, where great taste transports you to that titillating realm where you stroke your dark desires....

Just the Facts, Ma'am:

BJCP Style: 29A. Fruit Beer
Recipe Calculation Efficiency: 75%
Recipe Size: 5 Gallons
Total Boiling Time: 60 Minutes
Original Specific Gravity: 1.048 - 1.052
Final Specific Gravity: 1.010 - 1.014
Alcohol by Volume: 5.0%
Color: 16 SRM (A Seductive Shade of Amber)
International Bittering Units: 14
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:

5.7 lbs Vienna Malt
1.6 lbs Light Wheat Malt
1.1 lbs American 2-Row Malt
2 oz Midnight Wheat Malt
6 oz Special B Malt
5 oz 20L Crystal Malt

Hops & Hop Addition Schedule:

1 oz Mt. Hood Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 2565 Kolsch Yeast or
Wyeast 1010 American Wheat Yeast
Or
Dry Yeast: Safale K-97 Ale Yeast or Lalbrew BRY-97 West Coast Dried Ale Yeast

Brewing Supplies & Flavors:

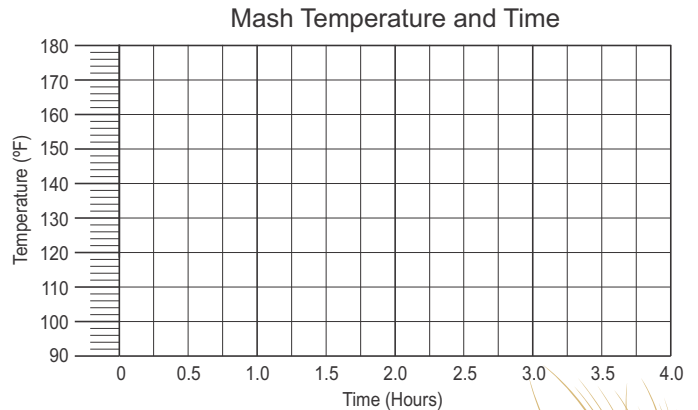
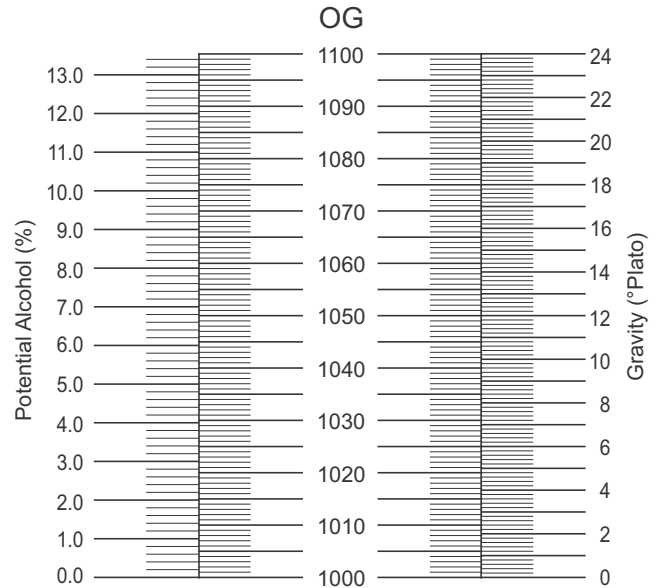
4 oz Natural Black Cherry Flavor (Add 1 Day Prior to Bottling)
5 oz Priming Sugar

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:

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



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