



Fantastic Fustercluck Blonde Ale (All Grain)



Ever have one of those sensory sensations where the fabulous flavors leap from that lascivious liquid and shower you in a fruit fangle of penetrating pineapple, magnificent mango, succulent citrus and punchy peach as though being launched past your lips by a legion of Lilliputian leprechauns? If you've nodded yes to any part of this question, then dude—you're either suffering from some severe mental emergency and are in need of some serious psychiatric intervention, or you've just taken a sip of this thirst-quenching golden brew and now your taste buds have transmogrified into the orgiastic state of the fantastic fustercluck! That second explanation sounds exquisitely more tempting than a protracted stint in a straight jacket. So what are you waiting for? The sun is hot, the beer is cold, and it's time to tempt your sanity with a frosty sip of the Fantastic Fustercluck!

Just the Facts, Ma'am:

BJCP Style: Blonde Ale
Original Specific Gravity: 1.047 - 1.051
Final Specific Gravity: 1.008 - 1.012
Alcohol by Volume: 5.1%
Color: 5 SRM (A sanity salivating grade of golden!)
International Bittering Units: 14
Time to Awesome Drinkability: 5 Weeks!
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Total Boiling Time: 60 Minutes

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:

8.2 lbs American 2-Row
8 oz Carablonde Malt
4 oz Honey Malt
4 oz Cookie Malt

Hops & Hop Addition Schedule:

¼ oz Azacca Hops (Bittering, 45 Minutes)
¼ oz Sitiva Hops (Bittering, 45 Minutes)
1 ¾ oz Azacca Hops (Flavor & Aroma Hop, Whirlpool, 10 Minutes)
1 ¾ oz Sitiva Hops (Flavor & Aroma Hop, Whirlpool, 10 Minutes)

Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast OR
Wyeast 1318 London III Ale Yeast
Or
Dry Yeast: Lutra Kveik Ale Yeast OR Cellar Science CALI Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

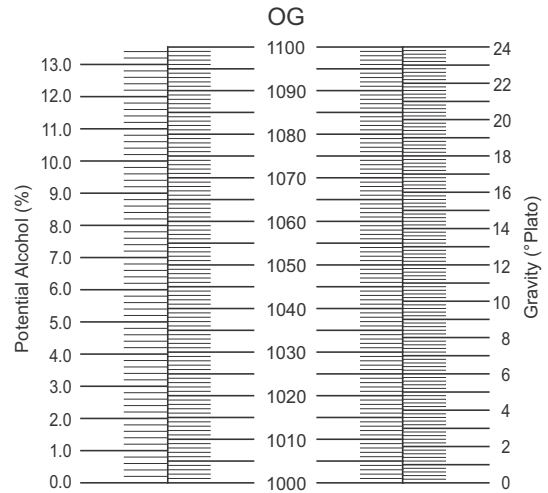
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation 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:

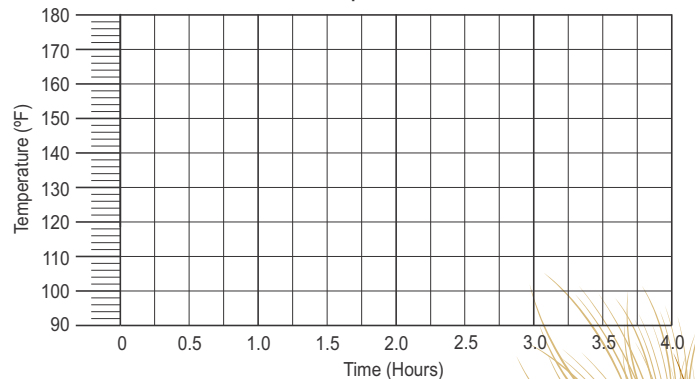
Saccharification Rest: 152°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes

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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