



Flat Tire Amber Ale (All Grain)

We're not going to say that your big fat ass blew out your bicycle's big fat tire, because that would be rude, but it did, and now you've got a flat tire. But don't despair! You can pump yourself up with this alluring amber elixir, which is generous in maltiness, medium in the mouth, and crisp on the finish, with the refined subtlety of floral hops. This mildly sweet American classic is eminently balanced, which is more than what we can say about your cycling skills.

Just the Facts, Ma'am:

BJCP Style: 10B. American Amber Ale
Original Specific Gravity: 1.052 - 1.056
Final Specific Gravity: 1.010 - 1.014
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 5.5%
Color: 11 SRM (Unbelievably amber, because you deserve it.)
International Bittering Units: 18
Time to Awesome Drinkability: 6 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:

5.6 lbs British 2-Row Malt
2.8 lbs Light Munich Malt
10 oz Victory Malt
10 oz 90L Crystal Malt

Hops & Hop Addition Schedule:

1 oz Liberty Hops (Bittering, 60 Minutes)
½ oz Kent Golding Hops (Flavor, 10 Minutes)
½ oz Willamette Hops (Flavor, 10 Minutes)
½ oz Kent Golding Hops (Flavor & Aroma, 1 Minute)
½ oz Willamette Hops (Flavor & Aroma, 1 Minute)

Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast
Or
Dry Yeast: Safale US-05 Ale Yeast or Lalbrew Nottingham Dried Ale Yeast

Brewing Supplies & Flavors:

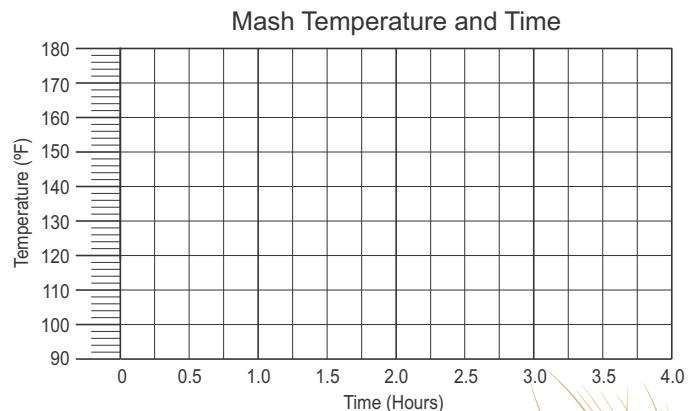
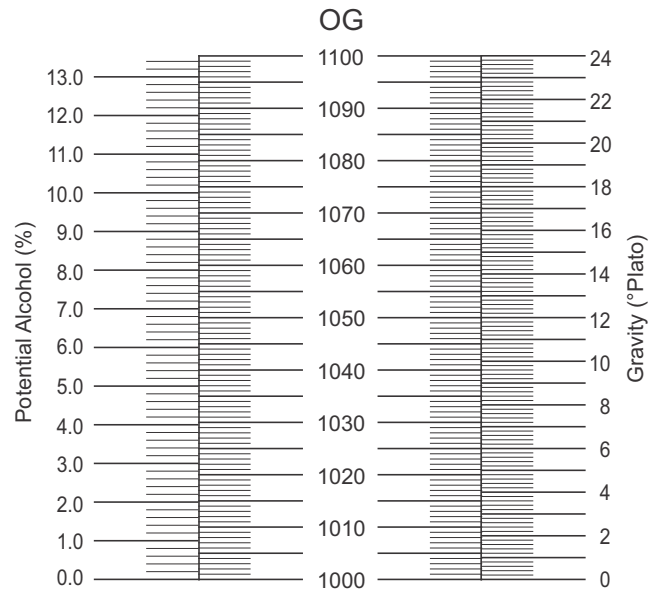
5 oz Priming Sugar

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



Boomchugalug.com

