



Glitz & Glitter Lemon Lime Golden Ale (All Grain)



[Thunder] Beerland, 1939. Amid the glitz and the glitter of a bustling, young beer nation at the height of its golden age, the blonde ale was a star in its own right, a beacon for the beer drinkers' elite. Now, something is about to happen that will change all that.

[Thunder] The time is now on an evening very much like the one we just witnessed. Tonight's story is somewhat unique and calls for a different kind of introduction. This, as you may recognize, is a blonde ale still in fashion, waiting for you. We invite you, if you dare, to step aboard because in tonight's beer glass, lemon-lime is the star. And this glass of beer travels directly to...the Yummy Zone.

Just the Facts, Ma'am:

BJCP Style: 6B. Blonde Ale
Original Specific Gravity: 1.048 - 1.052
Final Specific Gravity: 1.008 - 1.012
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 5.2%
Color: 3.5 SRM
International Bittering Units: 21
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:

9.2 lbs American 2-Row Malt

Hops & Hop Addition Schedule:

1 oz Cascade Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast or
Wyeast 1272 American Ale II Yeast

Or

Dry Yeast: Cellar Science CALI Dried Ale Yeast or Safale US-05 Ale Yeast

Brewing Supplies & Flavors:

2 oz Natural Lemon-Lime Extract (Add 1 Day Before Bottling. See Note Below)
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..

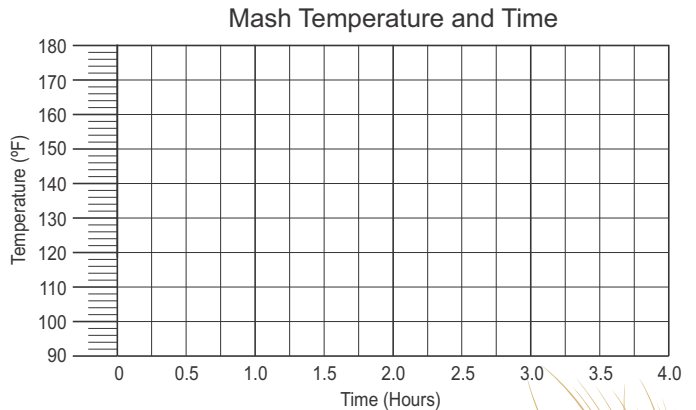
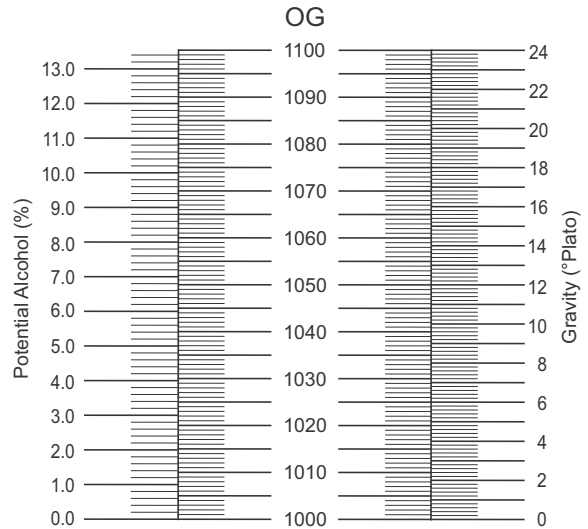
Note: Add the natural lemon-lime flavor. On the day before you bottle your beer, add the lemon-lime extract to the fermenter. No need to stir the mouth-watering flavor will permeate the beer before bottling! If you'd like a milder lemon-lime character, then only add half of the bottle. On the next day when you're transferring the beer to the bottling bucket or keg, you can taste it then and decide if you'd like to add the remaining lemon-lime flavor. If you do decide to add the remaining lemon-lime to the bottling bucket, be sure to stir well!

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 (/ /)



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