



Golden Blonde Ale (All Grain)

Wow! Could you be a little more obvious with your eyes undressing this voluptuous blonde? Okay, I guess we don't blame you—we're merely mortal, and facing such libidinous beauty, our hormonal surges produce all sorts of whacky behavior, like that nervous tick in your arm that's perpetually raising that pint to your lips. I mean, facing the flirtatious flavors of soft, sweet malt, the kiss of bready-biscuits, and the delicate fruity bouquet of citrusy hops—how could you resist? Just next time, try to be a little more discreet when those roving eyes do more than the once-over on this seductive blonde ale!

Just the Facts, Ma'am:

BJCP Style: 6B. Blonde Ale
Original Specific Gravity: 1.057 - 1.061
Final Specific Gravity: 1.012 - 1.016
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 5.9%
Color: 5 SRM (Stop Undressing This Voluptuous Blonde With Your Eyes, You Perv!)
International Bittering Units: 23
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:

9.9 lbs American 2-Row
8 oz Light Munich Malt
8 oz 10L Crystal Malt

Hops & Hop Addition Schedule:

1 oz Perle (Bittering, 60 Minutes)
1 oz Cascade (Flavor & Aroma, 1 Minute)

Yeast:

Liquid Yeast: Wyeast 1272 American Ale II Yeast or
Wyeast 1275 Thames Valley Ale Yeast

Or

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

Brewing Supplies & Flavors:

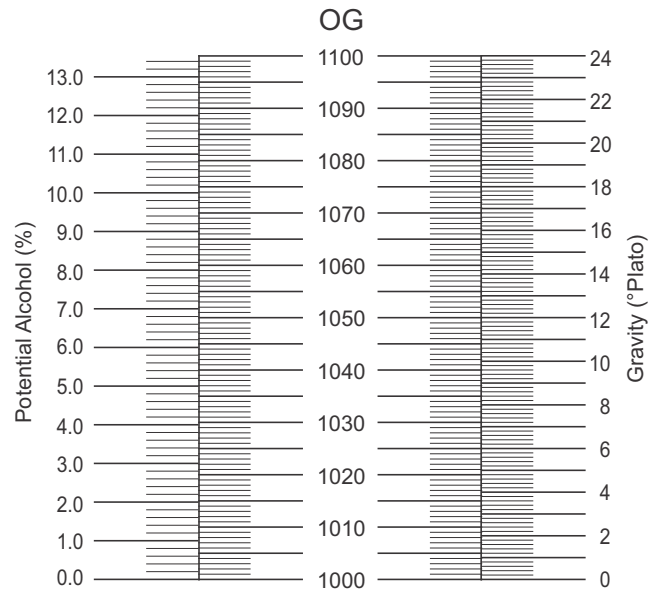
5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

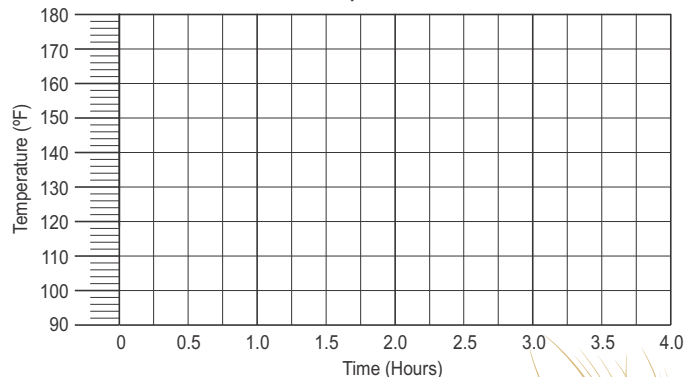
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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



Mash Temperature and Time



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