



Grateful Not To Be A Dead Guy Ale (All Grain)



Yeah man, I remember Haight-Ashbury back in '69, and as this brown blotter fluttered off in the wind like a butterfly, I began to taste the psychedelic swirling of my tie-dyed tee shirt, and, uh..., what was I just saying? Well, maybe for some down-to-earth refreshment and out-of-this-world taste, you'd pour a pint of this deep coppery ale that, like a flashback, is just aching to turn amber. And the flavors, dude - they're like nutty and bready and malty and creamy (man, this is giving me the munchies), and the hops balance on your tongue like a teeter-totter and then, like a mirage evaporating off your taste buds, give way to a floral, spicy finish. This beer tastes like a..., well, I forget, but short term memory loss is a good thing, man, because I'll just have to drink another!

Just the Facts, Ma'am:

BJCP Style: 5A. Maibock (Fermented as an ale, duh!)
Original Specific Gravity: 1.062 - 1.066
Final Specific Gravity: 1.014 - 1.018
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 60 Minutes
Alcohol by Volume: 6.3%
Color: 8 SRM (Light copper, like tanned hippy fingers in a peace sign!)
International Bittering Units: 40
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:

5.3 lbs Pilsner Malt
5.3 lbs Light Munich Malt
12 oz 20L Crystal Malt

Hops & Hop Addition Schedule:

1 oz Magnum Hops (Bittering, 60 Minutes)
1 oz Saaz Hops (Flavor & Aroma Hop, After-the-Boil Steep, 10 Minutes)

Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast
Or
Dry Yeast: Safale US-05 Ale Yeast OR Cellar Science CALI Dried Ale Yeast

Brewing Supplies & Flavors:

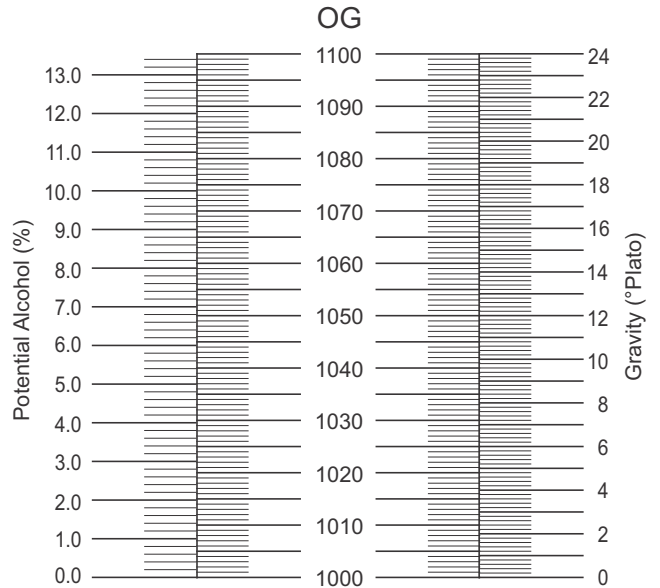
5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

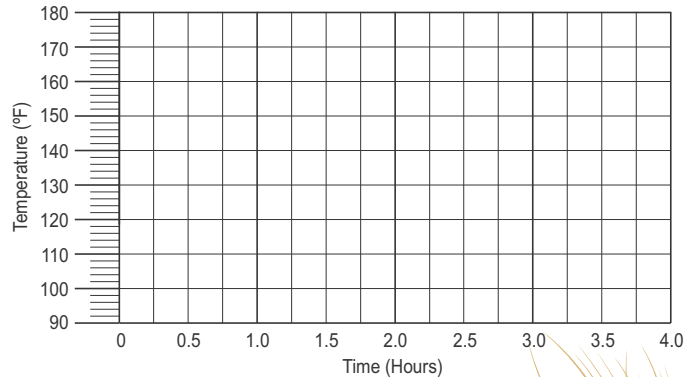
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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



Mash Temperature and Time



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