



# Grooving Up Slowly Double Red Ale (All Grain)



Wrap that headband around your flopping mop-top and slip into those psychedelic bell-bottoms, because you've just poured yourself a pint of this groovy double red, and now you'll be grooving up slowly to the cool flavors of smooth malt, ethereal roastiness, refined caramel and hop bitterness so balanced that as you ease back in that lazy chair, you'll see lupulin glands in the sky with diamonds. And should your kaleidoscope eyes begin to flicker—don't worry—because you'll be soothed by the spark and glitter of floral hops. Hey, that's like far out, man.

### Just the Facts, Ma'am:

BJCP Style: 9D. Irish Red Ale  
Original Specific Gravity: 1.072 - 1.076  
Final Specific Gravity: 1.012 - 1.016  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: Yes  
Liquid Yeast Starter Recommendation: Yes  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 7.9%  
Color: 15 SRM (Gettin' Down With the Psychedelic Red, Man!)  
International Bittering Units: 37  
Time to Awesome Drinkability: 8 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:

12.1 lbs American 2-Row Malt  
4 oz Special B Malt  
2 oz Roasted Barley  
1 lb Dextrose (Add to beginning of boil)

#### Hops & Hop Addition Schedule:

1 oz Columbus Hops (Bittering, 60 Minutes)  
½ oz Crystal Hops (Flavor, 10 Minutes)  
½ oz Crystal Hops (Aroma, 1 Minute)

#### Yeast:

Liquid Yeast: Wyeast 1318 London III Ale Yeast or  
Wyeast 1335 British II Ale Yeast

Or

Dry Yeast: Safale S-04 Dried Ale Yeast or Cellar Science English Dried Ale Yeast

#### Brewing Supplies & Flavors:

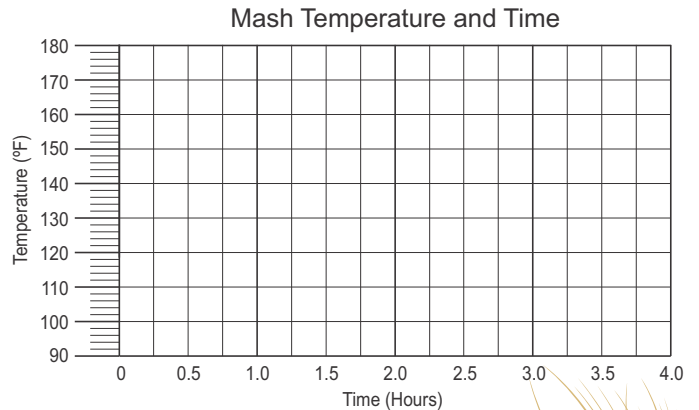
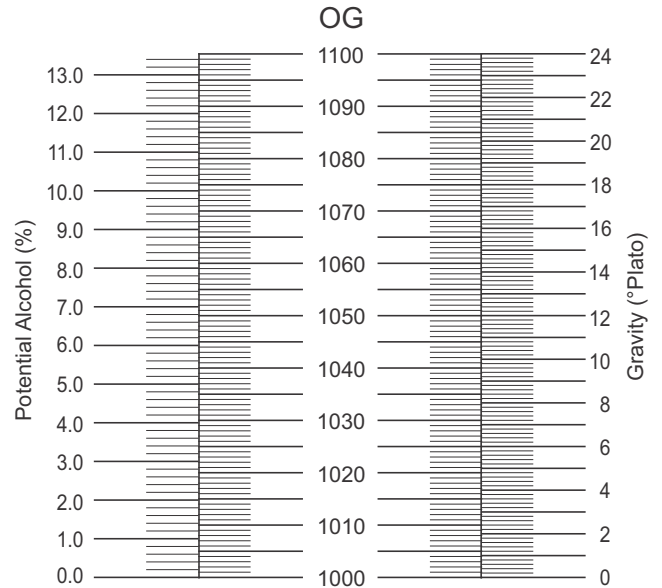
5 oz Priming Sugar

#### 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: 151°F for 60 Minutes  
Mash-Out: 168°F for 5 Minutes



# Boomchugalug.com

