



Heebie Jeebie Honey Red Ale (All Grain)



What did you expect? Those Heebie Jeebies racing up your spine came from a singular, compelling event - and that event was this refreshing honey red ale pouring dauntlessly over your tongue. Surprised? Of course not, for now that you've experienced this velvety, crisp and effervescent goodness, is there really any going back? Certainly not! There can be no retreat as your taste buds charge forward, demanding another taste, where the delicious flavors of sweet malt, honey and caramel are complemented by the memorizing, spicy and floral aroma. Yes, your shivers are real - a real testament to what honey-red perfection is in a pint!

Just the Facts, Ma'am:

BJCP Style: 9D. Irish Red Ale
Original Specific Gravity: 1.063 - 1.067
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: 7.0%
Color: 12 SRM (So red and lovely, you'll get the shivers!)
International Bittering Units: 16
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:

9.0 lbs American 2-Row Malt
1.5 lbs Wildflower Honey
16 oz Gambrinus Honey Malt
6 oz 10L Crystal Malt
2 oz De-husked Carafa I Malt

Hops & Hop Addition Schedule:

1 oz Mt Hood Hops (Bittering, 60 Minutes)
½ oz Willamette Hops (Flavor, 10 Minutes)
½ oz Willamette Hops (Aroma, 1 Minute)

Yeast:

Liquid Yeast: Wyeast 1028 London Ale Yeast or
Wyeast 1335 British Ale II Yeast

Or

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

Brewing Supplies & Flavors:

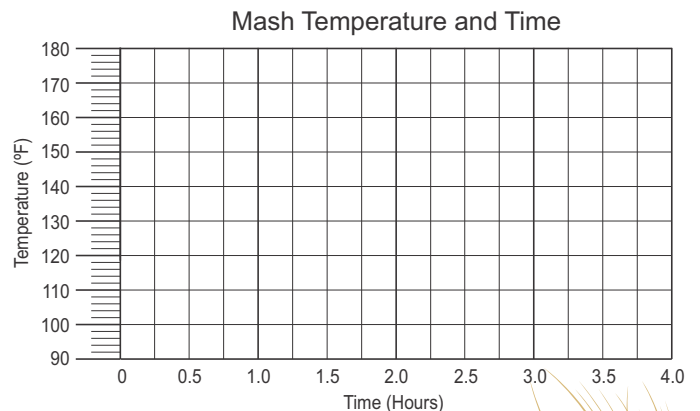
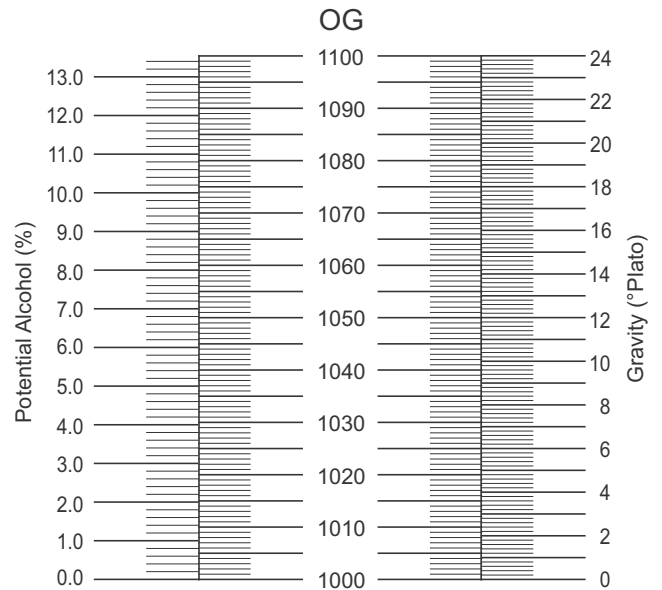
5 oz Priming Sugar

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: 153°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes



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