



Hobknocker Dark English Ale (All Grain)

That Hobknocker is a fine fellow. He's a beady-eyed, pointy-eared, axe-wielding, dog-licking, wart-popping, snake-kissing, nose-hair-braiding, toe-fungus-tasting, drool-snorting, maggot-milking, snotty-faced, inbred oaf of a scalawag. And he smells like a gym sock fermented in armpit juice. And those are just his good qualities. But he hoists a fine ale, and you can aspire to be just like him when you indulge in this delectable dark English ale, with its lovely layers of caramel unfolding before the silky-malt sweetness and roasted nuttiness, all superbly nestled in the hop-spiciness finish. So sit on your knotty stool with this ruby pint and clink tankards with that rapscaillon, for after an afternoon's indulgence of this fine session ale, you'll shed a few of your lesser qualities to become more like the Hobknocker. Cheers!

Just the Facts, Ma'am:

BJCP Style: 11C. English Northern Brown Ale
 Original Specific Gravity: 1.049 - 1.053
 Final Specific Gravity: 1.010 - 1.014
 Alcohol by Volume: 5.2%
 Color: 15 SRM (Ruby-brown, like your beady eyes!)
 International Bittering Units: 27
 Recipe Size: 5 Gallons
 Time to Awesome Drinkability: 5 Weeks!
 Recipe Calculation Efficiency: 75%
 Recommended Secondary Aging: No
 Liquid Yeast Starter Recommendation: No, but it helps!
 Total Boiling Time: 60 Minutes

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:

8.5 lbs Maris Otter Malt
 7 oz 60L Crystal Malt
 3 oz Chocolate Malt

Hops:

1 oz Challenger Hops (Bittering, 60 Minutes)
 ½ oz Styrian Goldings Hops (Flavor, 15 Minutes)
 ½ oz Styrian Goldings Hops (Aroma, 1 Minute)

Yeast:

Liquid Yeast: Wyeast 1275 Thames Valley Ale Yeast or
 Wyeast 1469 West Yorkshire Ale Yeast

Or

Dry Yeast: Cellar Science English Ale Yeast OR Safale S-04 Yeast

Brewing Supplies & Flavors:

1 Muslin Bag
 5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

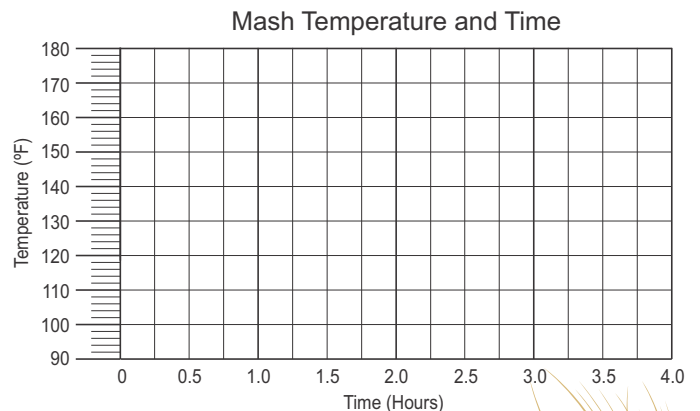
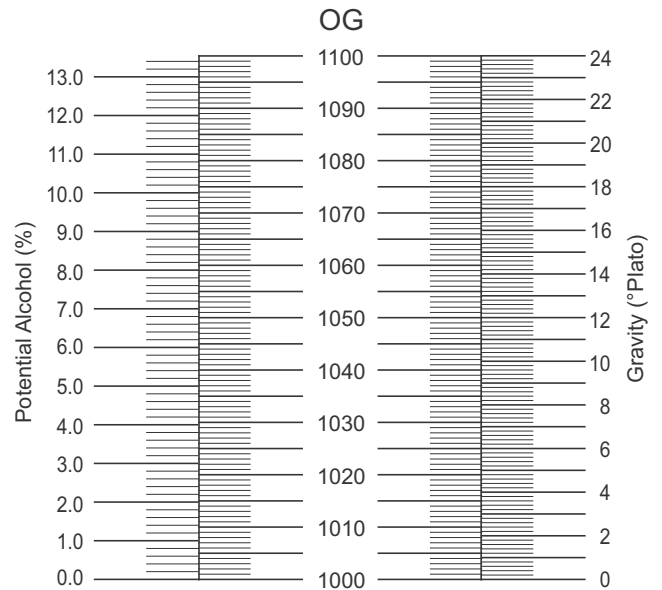
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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

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!) (/ /)



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