



Kathmandu to Timbuktu Banana Cream Ale (All Grain)



We've traveled the globe from Kathmandu to Timbuktu scouring exotic locations for the most delectable bananas to use in our banana cream ale, and—Hold the phone! Time out! Shut-the-hell up! Look, man, enough with the bullshit already! The truth is, we haven't traveled five footsteps searching for Jack diddly squat, and the only thing we've scoured recently is the silverware drawer looking for our lost beer bottle opener! But not to worry—because this delectable summer cream ale uses all-natural banana extract so we don't have to battle with ten pounds of squishy banana goo-sludge mucking up our siphons and fermenters and generally slowing us down in the pursuit of drinking our beer! Thus, you now will have plenty of time and peace of mind to sit back beneath the tropical cabana and enjoy this amazingly smooth and refreshing summer brew as you dream of bananas and exotic, faraway places.

Just the Facts, Ma'am:

BJCP Style: 29A. Fruit Beer
Recipe Size: 5 Gallons
Recipe Calculation Efficiency: 75%
Original Specific Gravity: 1.048 - 1.054
Final Specific Gravity: 1.010 - 1.014
Alcohol by Volume: 5.2%
Color: 4 SRM (Golden Like a Ripe Banana!)
International Bittering Units: 21
Total Boiling Time: 60 Minutes
Yeast Starter: Nah
Secondary: Not Really
Time to Awesome Drinkability: 4 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:

7.1 lbs American 2-Row Malt
8 oz GoldSwaen Light Caramel Malt
1 lb Corn Syrup Solids (Add to beginning of boil)
8 oz Lactose (Add to beginning of boil)

Hops:

1 oz Perle Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 2565 Kolsch Yeast or
Wyeast 1010 American Wheat Yeast

Or

Dry Yeast: Safale K-97 Ale Yeast or Cellar Science CALI Dried Ale Yeast

Brewing Supplies & Flavors:

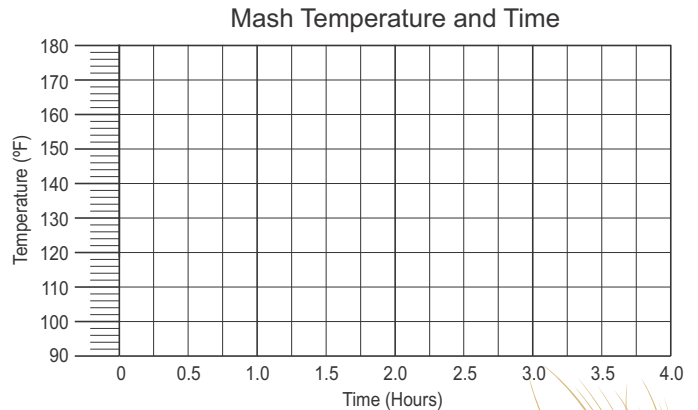
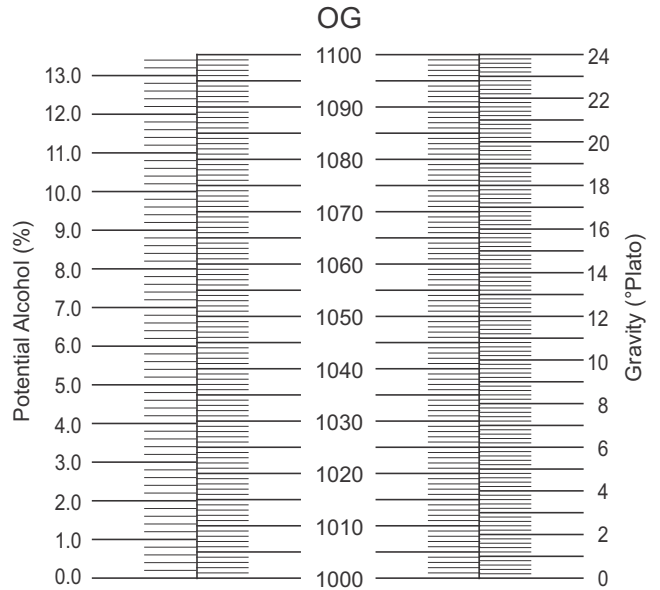
4 oz Natural Banana Flavor Extract (Add 1 Day Before Bottling)
5 oz Priming Sugar

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



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