



Killjoy McBuzzkill's Black Cloud Amber Ale (All Grain)



We all know these people. Black clouds hang perpetually over their heads. You'll be having the time of your life, and when they show up, bam! What a buzzkill. So what are you going to do? Serve up a couple of pints of this absolutely whimsical amber ale. At 6.7% alcohol, several sips are certain to pacify your frayed nerves. And why not? With this brew's alluring balance between malty sweetness, hop bitterness, and the delightful zest of Centennial and Citra hops, you can already feel your spirits uplifting. And while we can't guarantee this brew will transform those killjoys into merrymakers, at the least it might tweak their perpetual black clouds into more pleasant shades of amber.

Just the Facts, Ma'am:

BJCP Style: 10B. American Amber Ale
Original Specific Gravity: 1.061 - 1.065
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: 6.7%
Color: 15 SRM (Amber, like lightning flashing through black cloud rain!)
International Bittering Units: 27
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:

8.8 lbs American 2-Row Malt
10 oz 20L Crystal Malt
8 oz Biscuit Malt
2 oz De-husked Carafo I Malt
1 lb Amber Candy Sugar (Add to beginning of boil)

Hops & Hop Addition Schedule:

1 oz Cascade Hops (Bittering, 60 Minutes)
¼ oz Centennial Hops (Flavor, 20 Minutes)
¼ oz Citra Hops (Flavor, 20 Minutes)
¾ oz Centennial Hops (Flavor & Aroma, After-the-Boil Steep, 10 Minutes)
¾ oz Citra Hops (Flavor & Aroma, After-the-Boil Steep, 10 Minutes)

Yeast:

Liquid Yeast: Wyeast 1272 American Ale II Yeast or
Wyeast 1318 London Ale III Yeast

Or

Dry Yeast: Safale US-05 Ale Yeast or Cellar Science CALI Dried Ale Yeast

Brewing Supplies & Flavors:

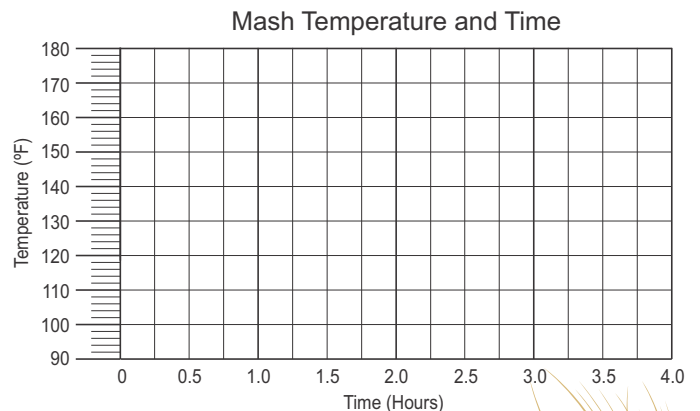
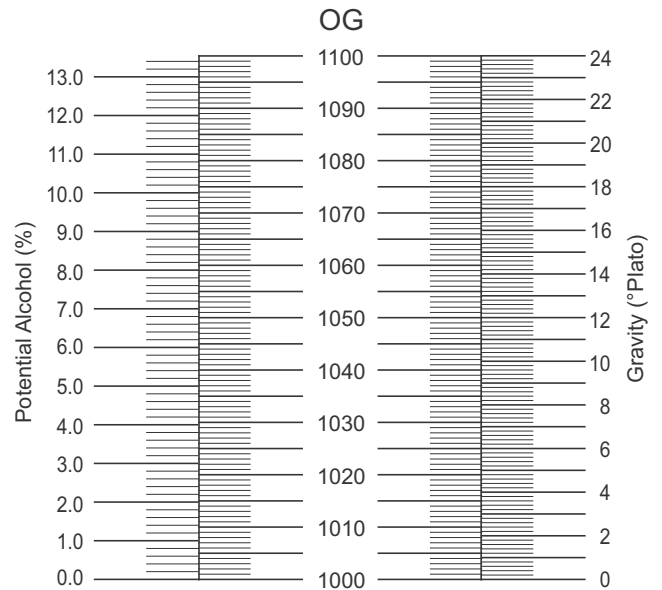
5 oz Priming Sugar

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



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