



Lazy Daze Lemonade Golden Ale (All Grain)



The winter's thaw is already two months behind, and as the sun begins to fall on this first warm spell of the many up-and-coming hot and lazy days, you've had just about enough of that squawking phone with the endless calls and texts and emails and Facebook updates, so as you reach into the refrigerator to grab this frosty brew, you bury that phone in the lettuce crisper and then retire to your front porch, where you ease into that rocking chair and indulge yourself with this golden ale of unbelievable smoothness that finishes cold, bubbly and refreshing with a fresh squeeze of lemonade, and as you rock methodically to the rhythm of spring peepers and fluttering fireflies, nothing is going to stand between you and your pint and your blissful descent into this long lovely evening of your lazy daze....

Just the Facts, Ma'am:

BJCP Style: 6B. Blonde Ale (Yeah, but this one is flavored, so there!)

Recipe Size: 5 Gallons

Original Specific Gravity: 1.040 - 1.044

Final Specific Gravity: 1.006 - 1.010

Alcohol by Volume: 4.5%

Color: 6 SRM (Golden like a waterfall of lemonade!)

International Bittering Units: 8 (Yeah, like velvet, man.)

Starter: No

Secondary: Optional (That means your choice.)

Time to Awesome Drinkability: 4 Weeks!

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:

7.6 lbs American 2-Row Malt

6 oz Cara Blonde Malt (Crushed)

Hops & Hop Addition Schedule:

3/4 oz Crystal Hops (Bittering, 60 Minutes)

1/4 oz Crystal Hops (Flavoring & Aroma, 10 Minutes)

Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast or

Wyeast 1272 American II Ale Yeast

Or

Dry Yeast: Safale US-05 Ale Yeast

Brewing Supplies & Flavors:

2 oz Lemonade Flavor (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. Please see www.boomchugalug.com/wyeast.htm for complete liquid yeast activation instructions.

Lemonade Flavor Addition

On the day before bottling or kegging the beer, add the 2 oz bottle of lemonade extract to the fermenter. No need to stir - the flavor will disperse to impart its wonderful flavor.

Mash Schedule:

Saccharification Rest: 152°F for 60 Minutes

Mash-Out: 168°F for 5 Minutes

Brew Statistics:

Brew Day Date (/ /)

Original Specific Gravity: _____

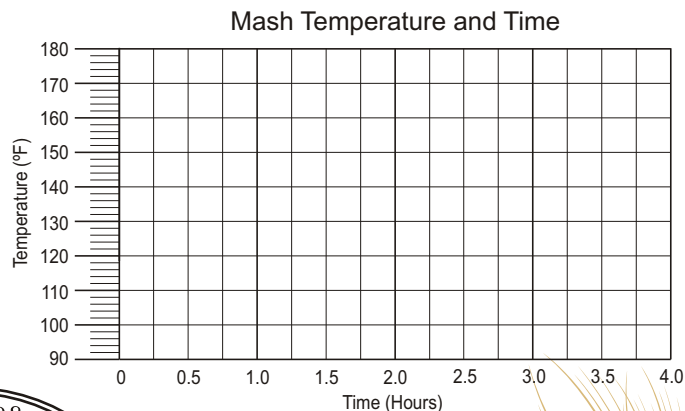
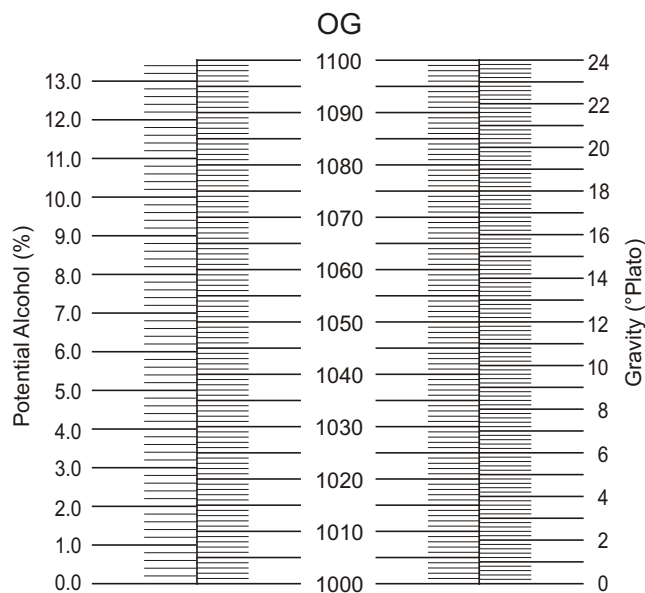
My Efficiency: _____

Final Specific Gravity: _____

Secondary Rack Date (/ /)

Bottling / Kegging Date (/ /)

Date I Drank Last Beer (This Stinks!) (/ /)



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!