

Lipstick Kiss Cherry Wheat (All Grain)

That delicious yet agonizing sensation tingling within your gut is merely the tip of your obsession that makes your heart pound fervidly in your chest and terminates in your shaky, sweaty palms. And try as you might, you cannot shake that image of those lustful and lipstick red lips pressing upon that pint and engorging this hazy and supple brew that you wish could be yours—for that ambrosial beverage runs deeper than its cheeky, reddish blush; no, you crave just one shameless sip to release that climax of flavors like luscious, creamy wheat, smooth caramel and sweet cherry pie. But be wary of this object of your desire, for one innocent kiss of this passionate cherry temptress could spiral you down the path of libidinous indulgence that culminates the next morning with the telltale red lipstick stains upon your cheek.

Just the Facts, Ma'am:

BJCP Style: 20. Fruit Beer
 Original Specific Gravity: 1.048 - 1.052
 Final Specific Gravity: 1.011 - 1.015
 Alcohol by Volume: 4.9%
 Color: 11 SRM (Beautiful enough to make you blush with its redness!)
 International Bittering Units: 13
 Time to Awesome Drinkability: 5 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:

5.1 lbs Light Wheat Malt
 3.4 lbs American 2-Row Malt
 2 oz De-Husked Cara III Malt
 5 oz CaraRed Malt

½ lb Rice Hulls (Not Crushed)

Hops & Hop Addition Schedule:

1 oz Saaz Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 2565 Kolsch Yeast or
 Wyeast 1010 American Wheat Yeast
 Or
 Dry Yeast: Safale S-04 Ale Yeast

Brewing Supplies & Flavors:

4 oz Natural Cherry Flavor (Add 1 Day Prior to Bottling)
 5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

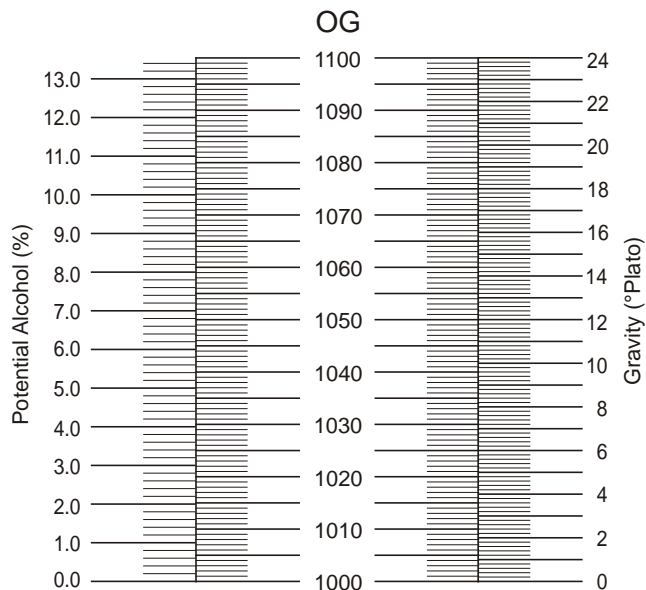
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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

Mash Schedule:

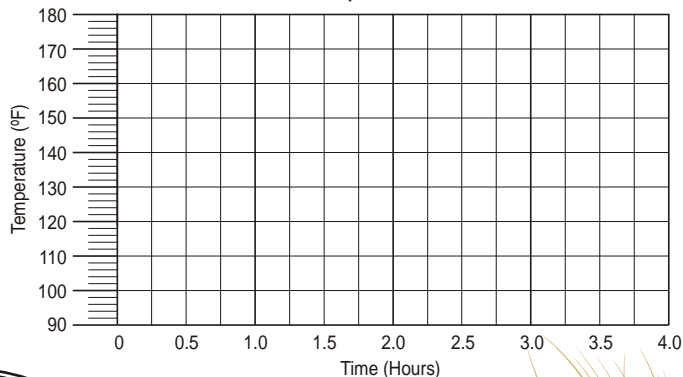
Saccharification Rest: 151°F for 60 Minutes
 Mash-Out: 168°F for 5 Minutes

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) (/ /)



Mash Temperature and Time



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!