

Magic Wand #7 Pale Ale (All Grain)

Say "abracadabra" seven times and wave that wand over your Magic Hat—but you won't be pulling some stupid bunny from that old top hat. Forget that nonsense—because out will emerge an enchanting pint of this lusciously amber and unbelievably drinkable pale ale. But holy incantation, Batman! Intermingling with the citrusy hop flavor and aroma is a strange alchemy that tickles the tongue with a spellbinding fruitiness that transports you to a magical level of taste satisfaction. What's the secret to this hocus pocus? A magician never reveals his secrets—but luckily we're beer drinkers and not magicians, so we'll happily drink and tell! The secret flavor here is a wizardly touch of natural apricot, which will teleport you with that cold condensation and effervescing bubbles to an enchanting realm of magical taste!

Just the Facts, Ma'am:

BJCP Style: 29A. Fruit Beer
 Recipe Size: 5 Gallons
 Recipe Calculation Efficiency: 75%
 Original Specific Gravity: 1.048 - 1.053
 Final Specific Gravity: 1.010 - 1.014
 Alcohol by Volume: 5.1%
 Color: 8 SRM (Apricotty (yes, that's a word) amber!)
 International Bittering Units: 20
 Yeast 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:

9.1 lbs American 2-Row Malt
 8 oz 60L Crystal Malt

Hops & Hop Addition Schedule:

¼ oz Polaris Hops (Bittering, 65 Minutes)
 1 oz Cascade Hops (Flavor, 5 Minutes)
 1 oz Cascade Hops (Flavor & Aroma, After-the-Boil Steep)

Yeast:

Liquid Yeast: Wyeast 1098 British Ale Yeast

Or

Dry Yeast: Safale S-04 Dried Ale Yeast or
 Lalbrew Windsor Dried Ale Yeast

Brewing Supplies & Flavors:

2 oz Apricot Flavor Extract (Add 1 Day Before Bottling)
 5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

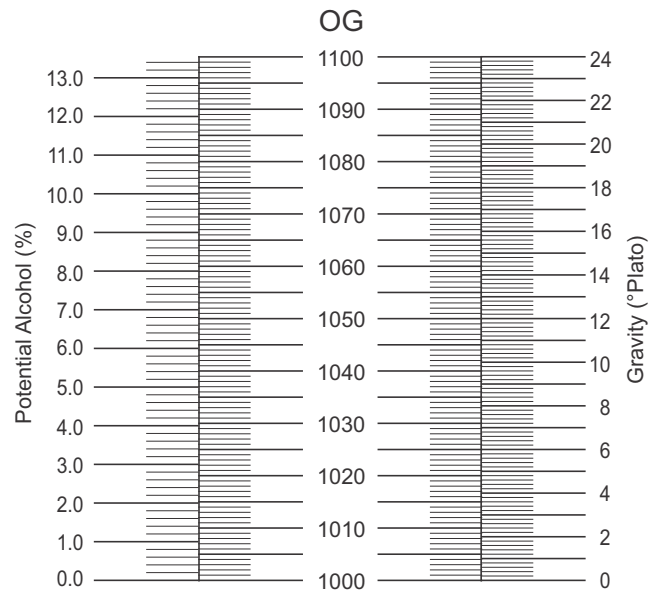
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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

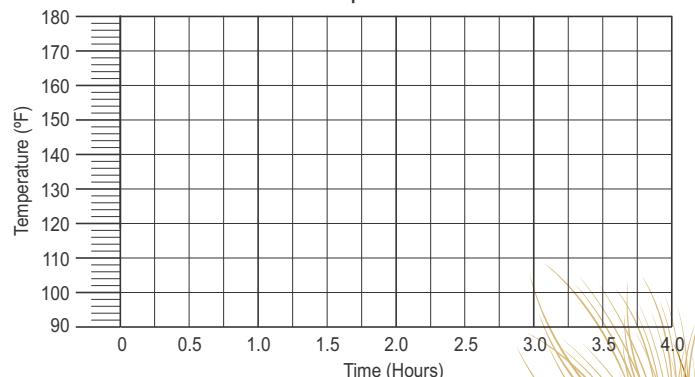
Saccharification Rest: 151°F for 60 Minutes
 Mash-Out: 168°F for 5 Minutes

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



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