



Mud in Your Eye Spring Bock Ale (All Grain)

That warm spring sun has finally melted the last of the heavy winter snowpack, leaving the ground soggy and soft, and as you gun the accelerator of your '69 Dodge Charger, you can feel the rear end slowly sinking as you barrage your mother-in-law standing nearby with a hail of mud. Well, there's no use trying to redeem yourself with empty apologies, so you can atone this misdeed by offering her a frothy pint of this delicious spring ale. For who can browbeat you when they're holding a glass of this rich, smooth spring bock? Though her face may be splattered with mud, she'll appreciate this brew's brown tones and its lovely garnet highlights that are the mere facade for the rich mouthful of toasty malts and pleasant caramel which are elegantly balanced with hops. And don't forget, at 6.7% alcohol, this brew will quickly anesthetize her hand that's reaching for the rolling pin. But when you hand her this pint, be sure to smile and say, "Here's mud in your eye!"

Just the Facts, Ma'am:

BJCP Style: 10B. American Amber Ale
Original Specific Gravity: 1.067 - 1.071
Final Specific Gravity: 1.016 - 1.020
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Nah
Liquid Yeast Starter Recommendation: Nope
Total Boiling Time: 60 Minutes
Alcohol by Volume: 6.7%
Color: 18 SRM (Mud in your glass is better than mud in your eye!)
International Bittering Units: 25
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:

6.3 lbs Light Munich Malt
4.9 lbs Vienna Malt
5 oz Caravienne Malt
4 oz Special Roast Malt
4 oz Melanoidin Malt
3 oz Carafa III Malt

Hops & Hop Addition Schedule:

1 oz Challenger Hops (Bittering, 60 Minutes)
½ oz Crystal Hops Flavor, 10 Minutes
½ oz Crystal Hops (Aroma, 1 Minute)

Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast

Or

Dry Yeast: Lallemand BRY-97 West Coast Ale Yeast or
Apex San Diego Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

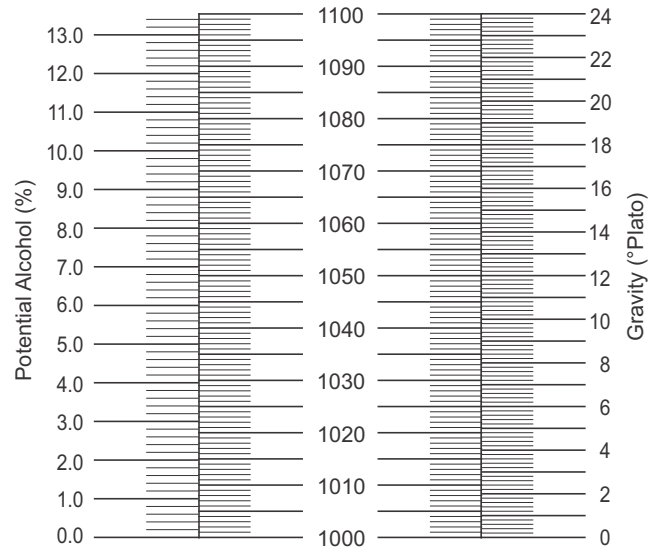
Liquid Yeast Activation Before Brewing:

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.

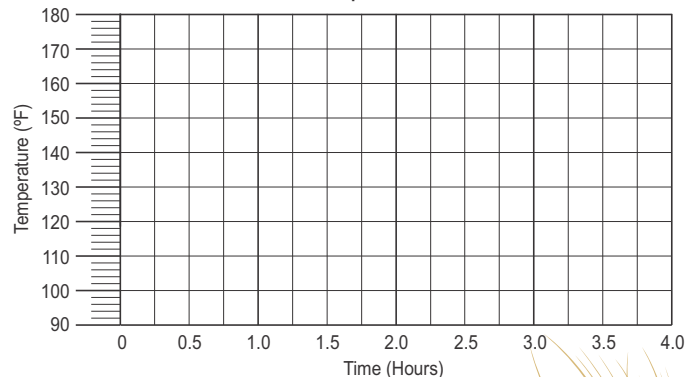
Mash Schedule:

Saccharification Rest: 152°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes

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Mash Temperature and Time



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