



Oh Daddy-O Honey Brown Ale (All Grain)

Slap on that bowling shirt and pleated charcoal pants, oh retro hipster, because today you're doing the be-bop with this dark and utterly pleasing honey brown ale. Yeah, Daddy O, you heard that right that's honey brown so tilt back a pint and enjoy the ride, because your taste buds are reminiscing in the cool cat impressions of malty sweetness, nutty mocha and bee-buzzing honey. This easy brown ale is the perfect session beer and picnic pint, when the sun is beaming bright and you're unfurling the red-and-white checkered blanket over the grass. But the question always remains, "Should we invite a beatnik to the picnic?" Golly, yes, because the more the merrier when what you're serving is sure to please. That's far out, groovy man!

Just the Facts, Ma'am:

BJCP Style: 10C. American Brown Ale
Original Specific Gravity: 1.057 - 1.061
Final Specific Gravity: 1.008 - 1.012
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 6.4%
Color: 22 SRM (Right on, man, that's a groovy brown!)
International Bittering Units: 21
Time to Awesome Drinkability: 6 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:

7.4 lbs American 2-Row Malt
16 oz Gambrinus Honey Malt
6 oz 10L Crystal Malt
5 oz Caramel Wheat Malt
4 oz Chocolate Malt

1.5 lbs Wildflower Honey (add in last minute of 60 minute boil)

Hops & Hop Addition Schedule:

1 oz Liberty Hops (Bittering, 60 Minutes)
½ oz Willamette Hops (Bittering, 40 Minutes)
½ oz Willamette Hops (Flavor, 15 Minute)

Yeast:

Liquid Yeast: Wyeast 1187 Ringwood Ale Yeast or
Wyeast 1028 London Ale Yeast

Or

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

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

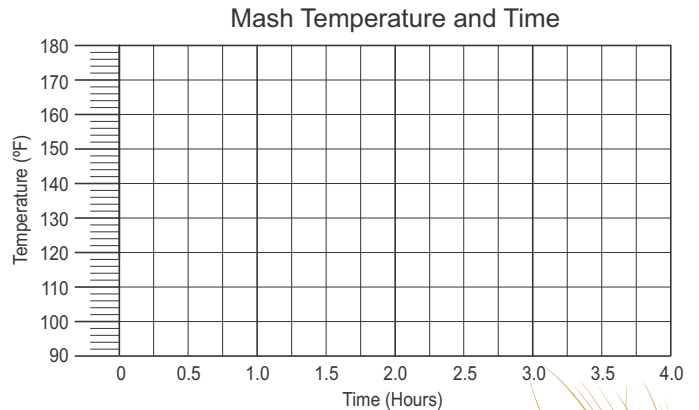
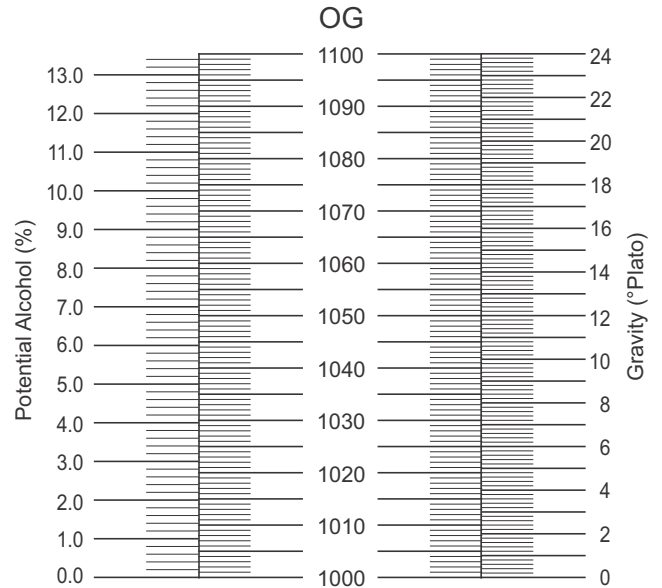
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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

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!) (/ /)



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