



Parasitic, Psycho, Filthy Creature Ale (All Grain)

Parasitic because it'll stick to your taste buds with a devastating sense of balance and bitterness and floral deliciousness. Psycho because it'll drive you insane with its confounding array of nine bewildering malts, producing a twitch in your eye and a salacious grin as your dribble chin is testament to the deranging flavors of lustrous malt and all of the biscuit-bound, caramel-crazy, mocha-maddening, toffee-tainted trimmings. Filthy because the beer weenie next door expects a sissy yellow lager but you hand him an eye-bulging, hair-receding, nose-hair-growing, deep amber ale. Creature because you roll 'em all together and it's something that's gonna hide under your mattress or in your closet and taunt you in those wee hours to lurch bolt upright in bed with your hair standing on end before you dash to the refrigerator for another satisfying pint of this parasitic, psycho, filthy creature ale!

Just the Facts, Ma'am:

BJCP Style: 10B. American Amber Ale
Original Specific Gravity: 1.059 - 1.063
Final Specific Gravity: 1.010 - 1.014
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 6.5%
Color: 18 SRM (Eye Twitchingly Copper-Brown!)
International Bittering Units: 19
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:

- 6.5 lbs American 2-Row Malt
- 1.0 lbs Dark Munich Malt
- 0.8 lbs Light Wheat Malt
- 4 oz 60L Crystal Malt
- 3 oz 150L Crystal Malt
- 3 oz Coffee Malt
- 2 oz Chocolate Malt
- 4 oz Amber Malt
- 4 oz Brown Malt
- 1 lb Natural Brown Sugar (Add at start of boil)

Hops & Hop Addition Schedule:

- ¼ oz Crystal Hops (Bittering, 60 Minutes)
- ¼ oz Kent Golding Hops (Bittering, 60 Minutes)
- ½ oz Willamette Hops (Bittering, 60 Minutes)
- ¼ oz Kent Golding Hops (Flavor, 10 Minutes)
- ¼ oz Willamette Hops (Flavor, 10 Minutes)
- ½ oz Crystal (Flavor, 10 Minutes)
- ½ oz Kent Golding Hops (Flavor & Aroma, After-the-Boil Steep, 10 Minutes)
- ¼ oz Willamette Hops (Flavor & Aroma, After-the-Boil Steep, 10 Minutes)
- ¼ oz Crystal Hops (Flavor & Aroma, After-the-Boil Steep, 10 Minutes)

Yeast:

Liquid Yeast: Wyeast 1028 London Ale Yeast or Wyeast 1318 London Ale III Yeast
Or
Dry Yeast: Safale S-04 Ale Yeast or Cellar Science English Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

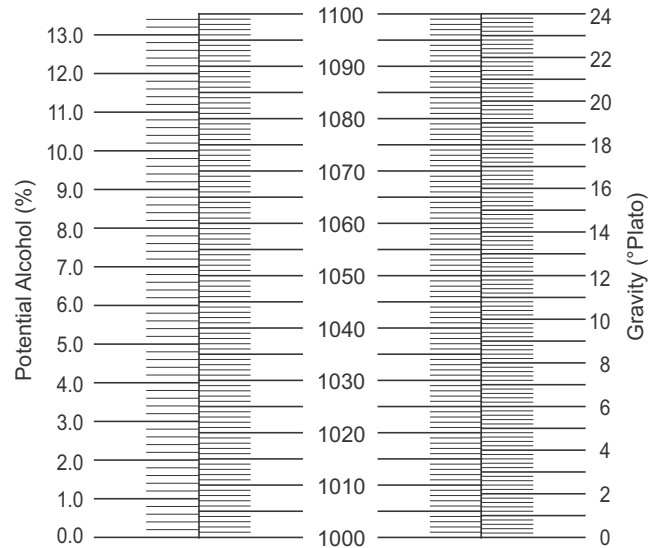
Liquid Yeast Activation Before Brewing:

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.

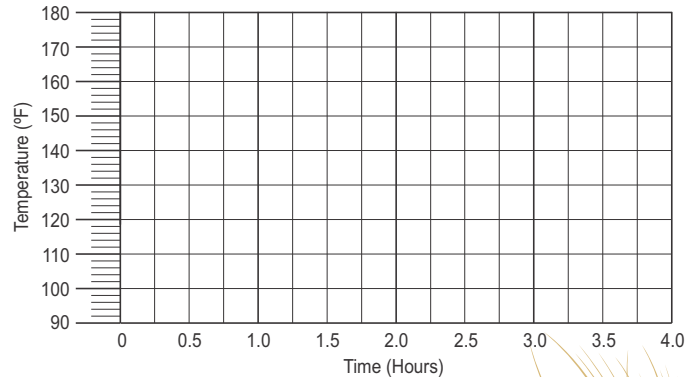
Mash Schedule:

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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