



PiñaColadaVille Cream Ale (All Grain)



There exists a magical place burrowed deep in your imagination where the coconut palms sway in the breeze and the Calypso drummer taps out that tropical tune on the steel drums, and your worries of the day simply melt away like footsteps in the sand wiping clean with the ebbing tide of that miraculously blue sea. We call this place PiñaColadaVille, and it is the foreverland of warm sand and eternal sunshine, where the condensation runs clean down your frosty pint of this enchantingly golden ale, which is soft, smooth and creamy and dances with the hypnotic rhythm of coconut and the delightful zing of pineapple, tickling your tongue and lightening your senses so that you are transported to this dreamy land without a care in the world to relax evermore in your own personal PiñaColadaVille.

Just the Facts. Ma'am:

BJCP Style: 29A. Fruit Beer
Recipe Size: 5 Gallons
Recipe Calculation Efficiency: 75%
Original Specific Gravity: 1.050 - 1.054
Final Specific Gravity: 1.011 - 1.015
Alcohol by Volume: 5.1%
Color: 5 SRM (Deep Creamy Golden)
International Bittering Units: 16
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:

4.6 lbs American 2-Row Malt
1.6 lbs Light Wheat Malt
6 oz Light Caramel Malt
12 oz Flaked Oats
1 lb Corn Syrup Solids (Add to beginning of boil)
8 oz Lactose (Add to beginning of boil)

Hops:

¼ oz Polaris Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 2565 Kolsch Yeast or
Wyeast 1010 American Wheat Yeast

Or

Dry Yeast: Safale K-97 Ale Yeast or
Safale S-05 Ale Yeast

Brewing Supplies & Flavors:

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

Liquid Yeast Activation Before Brewing:

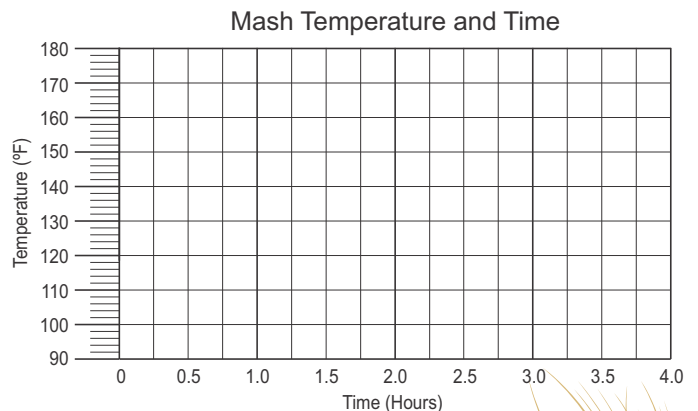
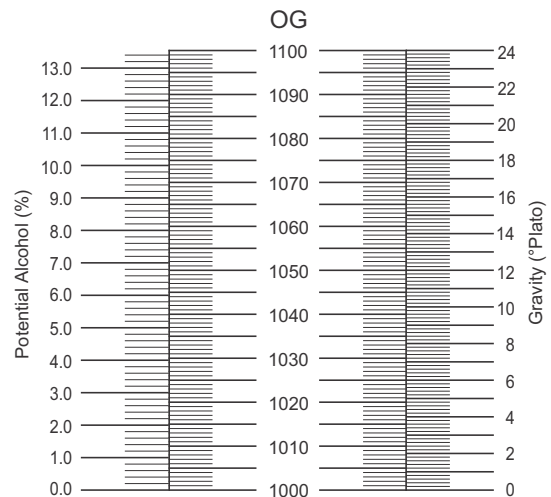
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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



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