



# Ramble in the Bramble Blackberry Wheat (All Grain)

Perhaps it's occurred to you to wonder why you're rambling like an idiot about that blackberry bramble—but c'mon—is it really that much of a surprise? Because no mere mortal can expect to retain sanity after a hearty swig of this amber beauty. See, it's not enough to fill your pint with a smooth, crisp and bubbly sensation—no, you've gone and treated those taste buds to fresh-baked bready goodness and the salivary-gland-stimulating sensation of juicy blackberries that alight your senses and fry that cranial control center and set those legs on autopilot as you bumble about the blackberry briar. There's no need for concern, though, because things could be worse—you could be a rambling idiot with an empty pint, but you've got more sense than that!

### Just the Facts, Ma'am:

BJCP Style: 20. Fruit Beer  
Original Specific Gravity: 1.048 - 1.052  
Final Specific Gravity: 1.011 - 1.015  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: No  
Liquid Yeast Starter Recommendation: No, but it helps!  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 4.9%  
Color: 11 SRM (Rambling, brambling amber-red!)  
International Bittering Units: 13  
Time to Awesome Drinkability: 5 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:

5.1 lbs Light Wheat Malt  
3.4 lbs American 2-Row Malt  
2 oz De-husked Cara III Malt  
4 oz CaraRed Malt

#### Hops & Hop Addition Schedule:

1 oz Mt. Hood Hops (Bittering, 60 Minutes)

#### Yeast:

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

Or

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

#### Brewing Supplies & Flavors:

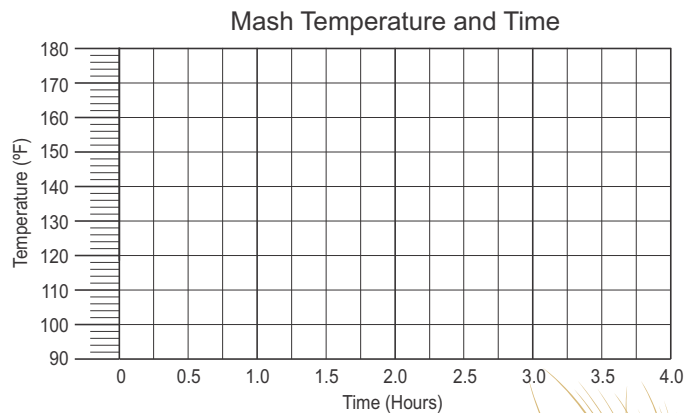
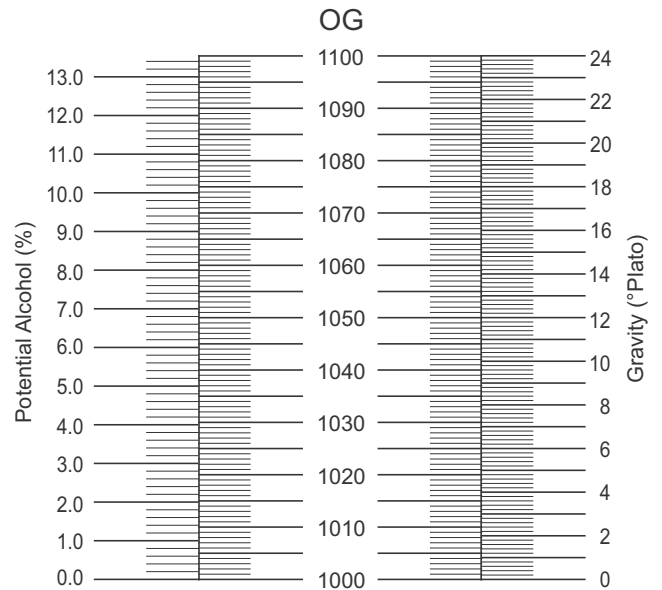
4 oz Natural Blackberry Flavor (Add 1 Day Prior to Bottling)  
5 oz Priming Sugar

#### 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



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