



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!

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 CaraRed 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

Brewing Supplies & Flavors:

1/2 lb Rice Hulls
4 oz Natural Blackberry Flavor (Add 1 Day Prior to Bottling)
5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

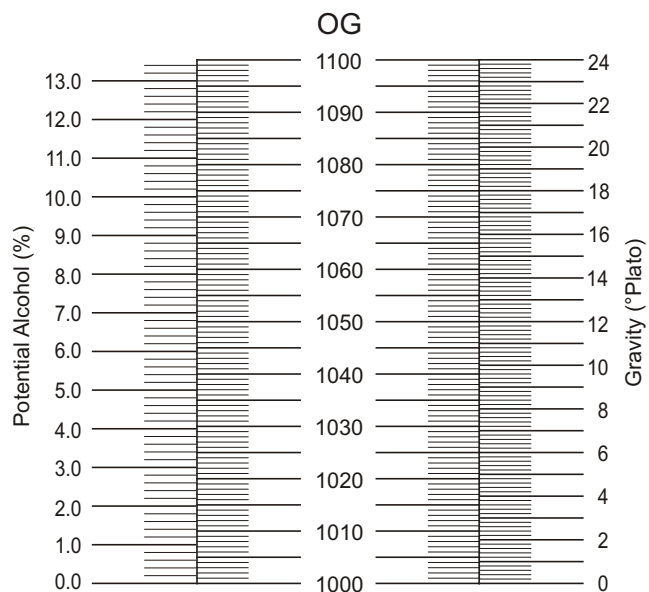
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. Please see www.boomchugalug.com/wyeast.htm for complete liquid yeast activation instructions.

Mash Schedule:

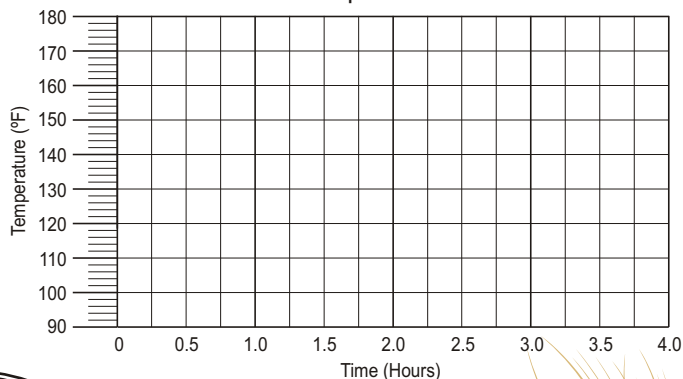
Saccharification Rest: 151°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes

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!) (/ /)



Mash Temperature and Time



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!