



# Razzle Bedazzle Raspberry Wheat (All Grain)



You slump in that rocking chair with a thousand-yard stare and your parched tongue drooping listlessly out, and your boredom is so complete that you're impressed at how quickly that drywall crack runs along the ceiling. But now is the time to RAZZLE those senses and BEDAZZLE that lackadaisical tongue with an invigorating dose of this raspberry wheat sensation! Because this perfect pint of delightful amber goodness will animate your attitude with creamy wheat and malty caramel before those effervescing bubbles deliver the tongue-tickling taste of raspberry jam! "Oh yes indeedy!" you'll proclaim as you leap from that rocking chair, burst through your front door and proclaim, "Look out, world, cuz here I come!" Or perhaps you'll notice that your pint is already empty, and you'll pause your brouhaha to race back to the fridge for a refreshing refill of this awesome raspberry ale!

### Just the Facts, Ma'am:

BJCP Style: 20. Fruit Beer  
Original Specific Gravity: 1.050 - 1.054  
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: 5.1%  
Color: 6 SRM (The bedazzling color of deep gold!)  
International Bittering Units: 12  
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  
7 oz Light Munich Malt  
4 oz CaraRed Malt

#### Hops & Hop Addition Schedule:

1 oz Saaz 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 Nottingham Ale Yeast

#### Brewing Supplies & Flavors:

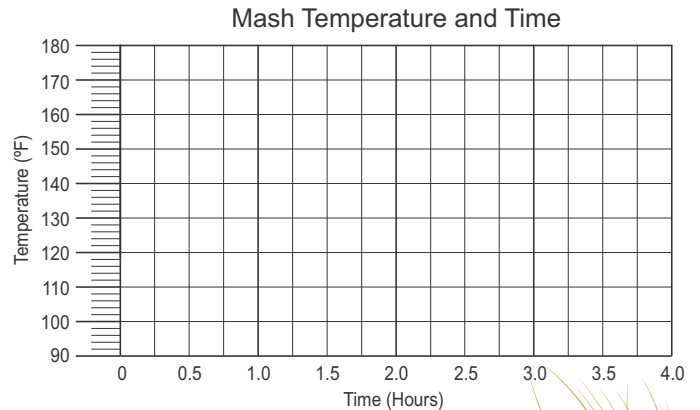
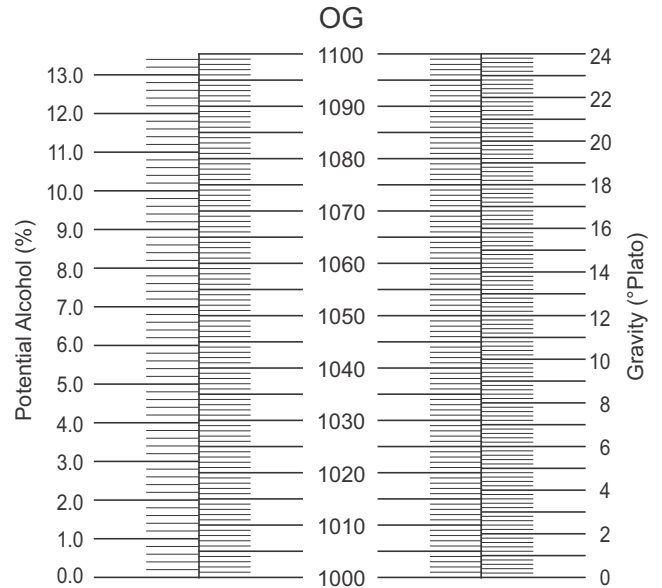
4 oz Natural Raspberry Flavor (Add 1 Day Prior to Bottling)  
5 oz Priming Sugar

#### 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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