



# Schnockflowbervest Autumn Ale (All Grain)



More fun than slipping on a schnitzel (don't hurt the wiener) and landing with those lederhosen on a soft pretzel (sorry about those mustard stains on your butt!), this autumn classic will lift those spirits and lighten those feet, and soon you'll be doing the chicken dance (Congratulations—you've just been evicted from the Oktoberfest. Real Germans don't do the chicken dance). Who says an Oktoberfest must be a lager (if those Reinheitsgebot weenies give you any grief, just send 'em our way.)? This utterly festive and delicious amber ale is an awesome alternative to a lager's cool fermentation and months of cold aging. In as little as five weeks, you'll be enjoying this fine ale's toasty maltiness, creamy texture and invigorating hop bitterness. But if you want to protect yourself from the chicken legs, keep yourself from getting schnockerd on Schnockflowbervest!

### Just the Facts, Ma'am:

BJCP Style: 10B. American Amber Ale  
Original Specific Gravity: 1.049 - 1.053  
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: 5.2%  
Color: 9 SRM (Like An Amber Party in Your Pint!)  
International Bittering Units: 22  
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:

4.3 lbs Light Munich Malt  
4.2 lbs Pilsner Malt  
4 oz 20L Crystal Malt  
4 oz 10L Crystal Malt  
2 oz Caravienne Malt

#### Hops & Hop Addition Schedule:

1 oz Spalt Hops (Bittering, 60 Minutes)  
½ oz Hallertau Hops (Flavor & Aroma, 15 Minutes)  
½ oz Hallertau Hops (Flavor & Aroma, 5 Minutes)

#### Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast or  
Wyeast 2112 California Common Yeast

Or

Dry Yeast: Omega Dried LUTRA Yeast or  
Mangrove Jack's M54 California Yeast

#### Brewing Supplies & Flavors:

5 oz Priming Sugar

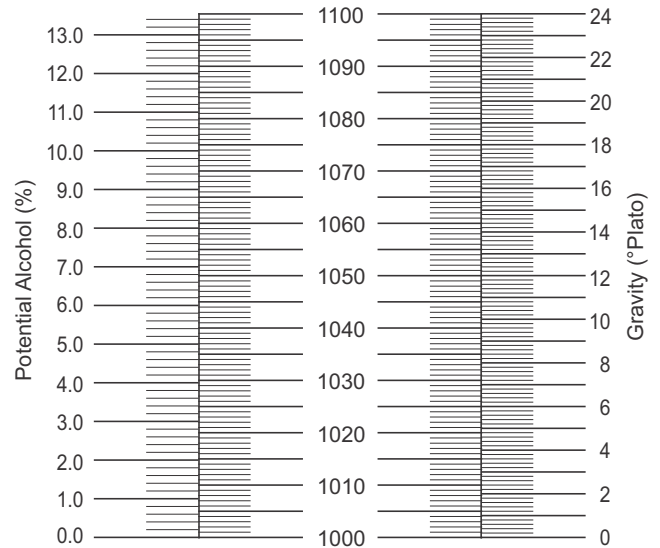
#### Liquid Yeast Activation Before Brewing:

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.

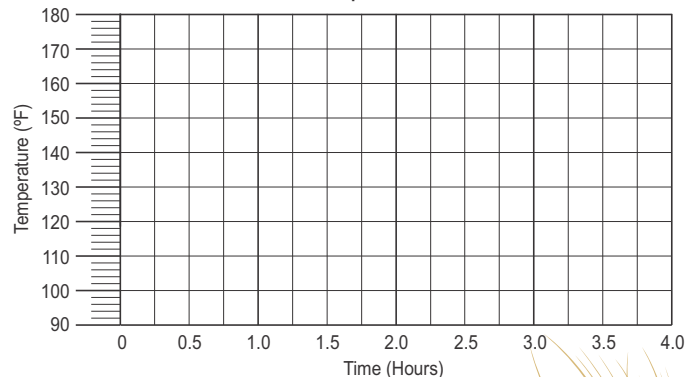
### Mash Schedule:

Saccharification Rest: 152°F for 60 Minutes  
Mash-Out: 168°F for 5 Minutes

### OG



### Mash Temperature and Time



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