

Shut the Fuck Up Ale (All Grain)

This beer is dedicated to all of those folks who've never learned the social art of how to be quiet. Oh hell, who are we kidding? These characters will continue to blather until either your head explodes or you can somehow plug their pie holes. And though the thought of "sticking a sock in it" sounds tempting, it has legal ramifications, so why not offer these babbling buffoons a beer? And what better a beer than Shut the Fuck Up Ale? This amber beauty will match the color of your complexion as you endure their endless ramblings, but this fine ale's malty, caramelly smoothness, and the delectable interplay between the floral and citrusy hops will pacify your nerves as their flapping lips seem to fade into the distance. And remember, if you can't get 'em to shut their mug, just say, "How about a nice frosty mug of Shut the Fuck Up Ale?"

Just the Facts, Ma'am:

BJCP Style: 10B. American Amber Ale
 Original Specific Gravity: 1.060 - 1.064
 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: 6.6%
 Color: 15 SRM (Seething with rage amber!)
 International Bittering Units: 26
 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:

8.9 lbs American 2-Row Malt
 8 oz CaraRed Malt
 6 oz Melanoidin Malt
 2 oz Pale Chocolate Malt
 1 lb Natural Brown Sugar (Add to beginning of boil)

Hops & Hop Addition Schedule:

1 oz Challenger Hops (Bittering, 60 Minutes)
 ¼ oz Cascade Hops (Flavor, 20 Minutes)
 ¼ oz Willamette Hops (Flavor, 20 Minutes)
 ¾ oz Cascade Hops (Flavor & Aroma, After-the-Boil Steep, 10 Minutes)
 ¾ oz Willamette Hops (Flavor & Aroma, After-the-Boil Steep, 10 Minutes)

Yeast:

Liquid Yeast: Wyeast 1272 American Ale II Yeast or
 Wyeast 1318 London Ale III Yeast
 Or
 Dry Yeast: Cellar Science CALI Dried Ale Yeast or Safale US-05 Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

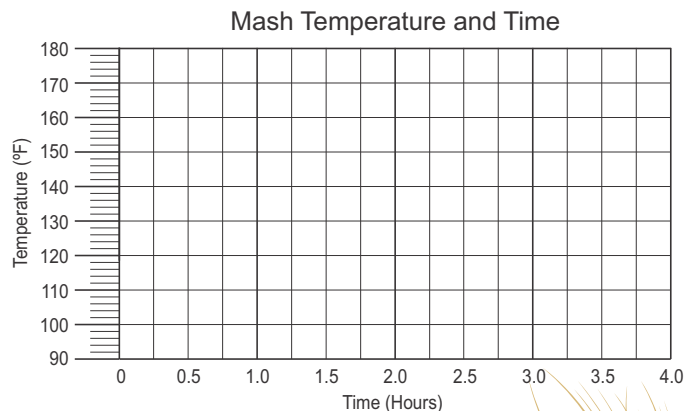
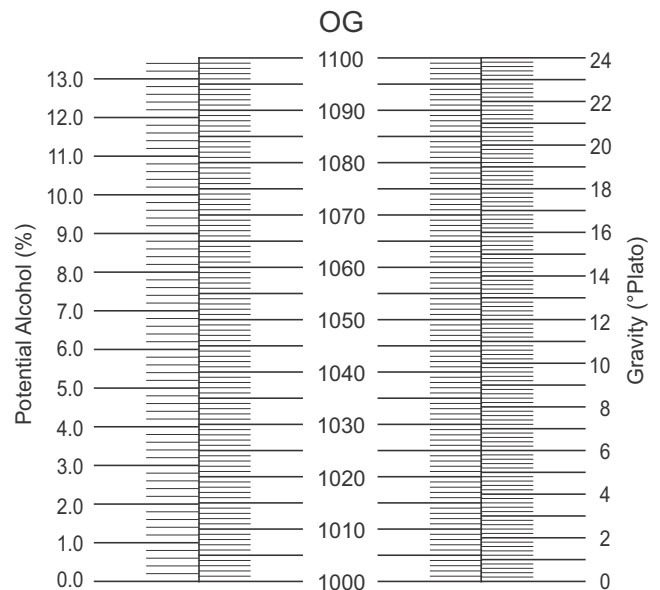
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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

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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