



# Simpering Sycophant Ale (All Grain)

Oh yeah, you're worthy, all right. Or at least that's what you keep telling us, pantywaist. Yeah, this ale's aggressive, and you'll unquestionably like it. It's most certain you'll have the savoir faire to fathom the depths of this brew. We'd suggest you tighten your sissypants and follow your lackey friends as they too are unduly influenced by a beer with, say, a ten-dollar ad campaign designed to make you feel rebellious and perhaps cool even though your idea of a hot date is eating nachos on a Saturday night in your parent's basement while you recite Star Trek trivia. Perhaps you think that because all your beer-weenie friends like this brew, you will too. Perhaps you're drooling as you read this.

### Just the Facts, Ma'am:

BJCP Style: 19A. Strong Ale  
Original Specific Gravity: 1.071 - 1.075  
Final Specific Gravity: 1.016 - 1.020  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: Yes  
Liquid Yeast Starter Recommendation: Yes  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 7.2%  
Color: 20 SRM (Brown Enough For You—Sissy!)  
International Bittering Units: 76  
Time to Awesome Drinkability: 8 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:

11.6 lbs American 2-Row Malt  
9 oz 120L Crystal Malt  
5 oz 150L Crystal Malt  
6 oz Caramunich Malt  
9 oz Biscuit Malt  
3 oz Aromatic Malt

#### Hops & Hop Addition Schedule:

2 oz Chinook Hops (Bittering, 60 Minutes)  
1 oz Chinook Hops (Flavor, 10 Minutes)  
1 oz Chinook Hops (Flavor & Aroma Hop, After-the-Boil Steep, 10 Minutes)

#### Yeast:

Liquid Yeast: Wyeast 1098 British Ale Yeast  
Or  
Dry Yeast: Safale S-04 Ale Yeast or Lalbrew Windsor Dried Ale Yeast

#### Brewing Supplies & Flavors:

5 oz Priming Sugar

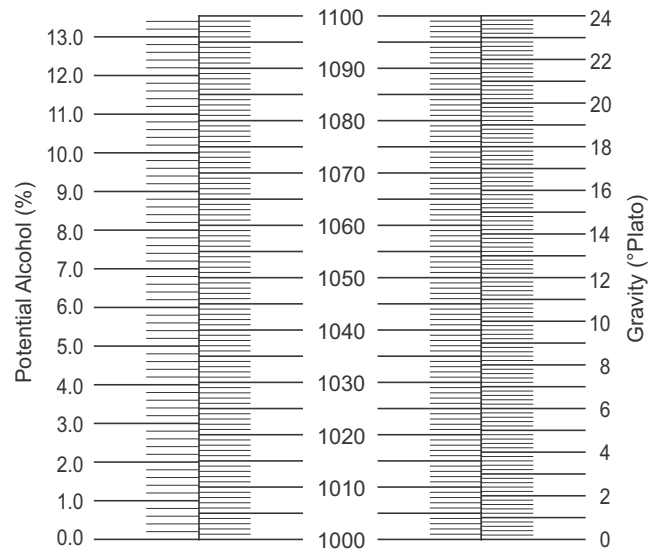
#### Liquid Yeast Activation Before Brewing:

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.

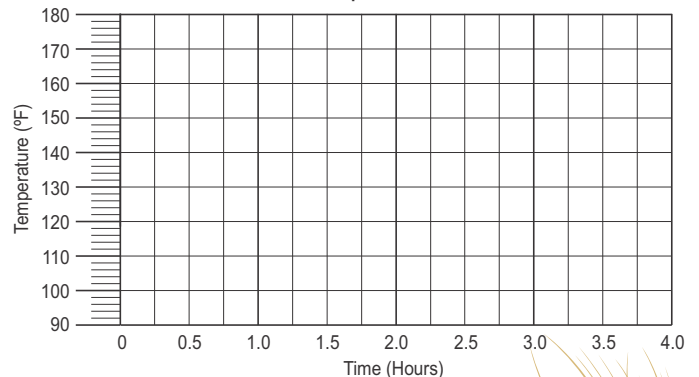
### Mash Schedule:

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

### OG



### Mash Temperature and Time



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