



So Far So Good Apricot Wheat (All Grain)

Have you ever had that exhilarating experience of sinking your teeth into an apricot that is so gorgeously ripe that your eyes bulge as your attention constricts to a breathtaking singularity and your only physical sensation that remains is the apricot's juicy deluge as it runs down your arm and drips off your elbow? Yes, you hypnotically nod. And so is your enchantment with this succulent apricot wheat, which sits alluringly in your pint with a color that is so heartbreakingly golden that you can feel its evolution into amber. And your first sip widens your eyes as your taste buds delight in the creamy, toasty, and breadly goodness of wheat and the libidinous release of ripe, juicy apricots. And all you're left with is the subtle thumps of the heartbeat in your chest as your consciousness has drifted off so far, but as you revel in that faraway place, it is so, so good.

Just the Facts, Ma'am:

BJCP Style: 20. Fruit Beer
Original Specific Gravity: 1.049 - 1.053
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 (Golden amber, like liquid payoff!)
International Bittering Units: 13
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
5 oz Dark Munich Malt
3 oz CaraRed Malt
2 oz 10L Crystal Malt

Hops & Hop Addition Schedule:

1 oz Hallertau Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 2565 Kolsch Yeast or
Wyeast 1010 American Wheat Yeast
Or
Dry Yeast: Safale US-04 Ale Yeast or Cellar Science English Dried Ale Yeast

Brewing Supplies & Flavors:

4 oz Apricot Flavoring (Add 1 Day Prior to bottling)
5 oz Priming Sugar

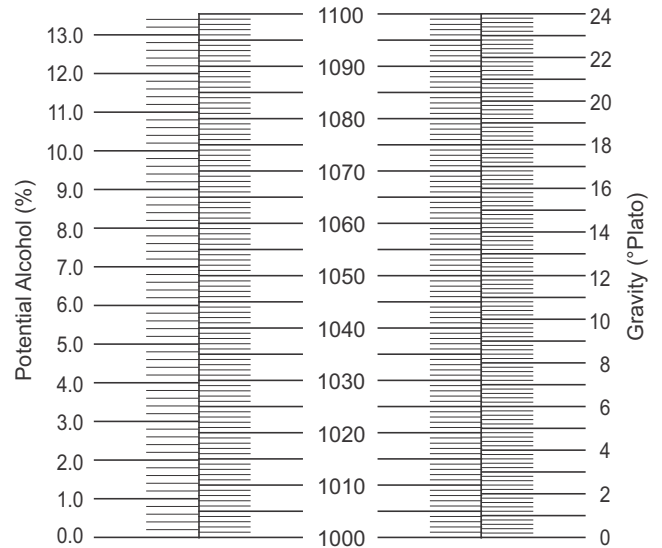
Liquid Yeast Activation Before Brewing:

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.

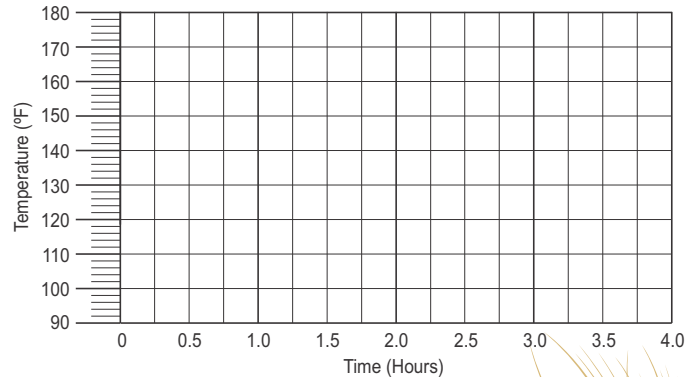
Mash Schedule:

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

OG



Mash Temperature and Time



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