



Sons of Liberty Summer Ale (All Grain)



Ah, those sweltering days of an endless summer, when you ride to the seaside and cool off in the high tide, and as the sun begins its descent, painting the horizon orange as you watch a sloop keel in the breeze and cut across the waves, what could be better than an ice-cold Sons of Liberty Summer Brew? This crisp, classic American wheat beer will satisfy your thirst with a citrusy zing and the exotic zest of grains of paradise, all designed to drink as smooth and quenching as the sea breeze while you stretch your toes in the warm, golden sand on the perfect afternoon!

Just the Facts, Ma'am:

BJCP Style: American Wheat
Recipe Size: 5 Gallons
Recipe Calculation Efficiency: 75%
Total Boiling Time: 30 Minutes
Original Specific Gravity: 1.050 - 1.054
Final Specific Gravity: 1.010 - 1.014
Alcohol by Volume: 5.3%
Color: 6 SRM (Golden, like sunshine on sand!)
International Bittering Units: 8
Time to Awesome Drinkability: 4 Weeks!

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:

5.6 lbs Wheat Malt
3.7 lbs American 2-Row Malt

Hops:

½ oz Hallertaur Hops (Bittering, 30 Minutes)
½ oz Hallertaur Hops (Flavor, 10 Minutes)

Yeast:

Liquid Yeast: Wyeast 1272 American Ale II Yeast OR
Wyeast 1056 American Ale Yeast

Or

Dry Yeast: Mangrove Jack's Liberty Bell Ale Yeast OR
Cellar Science CALI Ale Yeast

Brewing Supplies & Flavors:

2 oz Citrus Summer Flavoring (add 1 day before bottling)
1/4 oz Grains of Paradise (add last minute of boil)
5 oz Priming Sugar

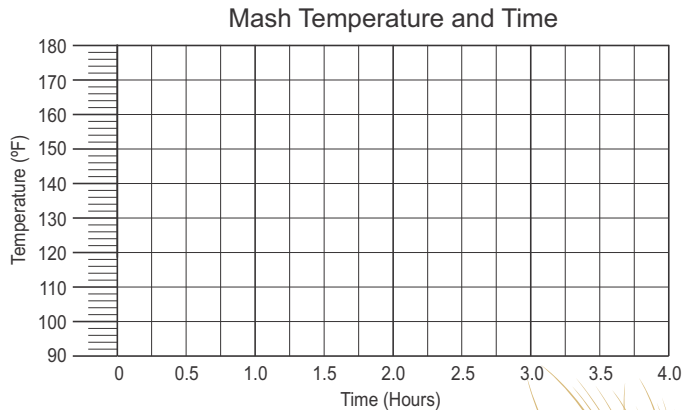
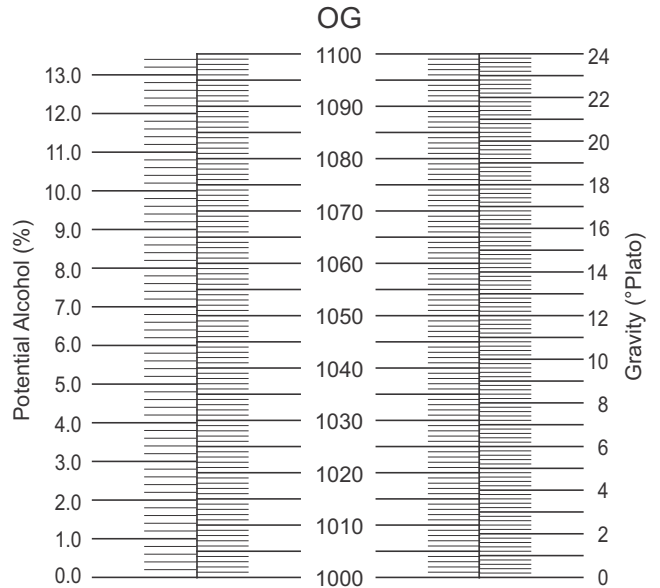
Liquid Yeast Activation Before Brewing:

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

Brew Statistics:



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