



# Strawberry Shortcake Red Cream Ale (All Grain)



Turn back that those years in your mind to a simpler time when those sunny afternoons seemed to last forever and you would only concede the ending of day with the chasing of fireflies at twilight. Summers were endless and time was not measured by the movements on a clock but instead by the number of leaps through a lawn sprinkler or by the beat of baseball cards in your bicycle spokes. Dinner time was family time, and on special occasions you were rewarded with the ultimate dessert, a strawberry shortcake with berries so ripe that the sweet red juice would soak like a sponge into the shortcake and melt like a pastry on your tongue. Now you can revive those memories with a frosty pint of this delicious red cream ale, for in your glass resides an unbelievably drinkable brew that is light, lively and creamy, with an easygoing maltiness and a delicate reddish hue acting as the backdrop for the fruit-juicy strawberry shortcake flavor that, with a single sip, will transport you from the worries of the day back to that simpler era when time was measured as how long it took between each sip of this amazing red strawberry shortcake ale!

## Just the Facts, Ma'am:

BJCP Style: 29A. Fruit Beer  
 Recipe Size: 5 Gallons  
 Original Specific Gravity: 1.048 - 1.052  
 Final Specific Gravity: 1.010 - 1.014  
 Alcohol by Volume: 5.0%  
 Recipe Calculation Efficiency: 75%  
 Total Boiling Time: 60 Minutes  
 Color: 10 SRM (Reddish Amber Like Tonight's Desert!)  
 International Bittering Units: 17  
 Yeast Starter: No  
 Secondary: Optional (That means your choice.)  
 Time to Awesome Drinkability: 4 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:

5.1 lbs Maris Otter Malt  
 1.6 lbs Vienna Malt  
 2 oz De-Husked Carafa III Malt  
 1 lb Corn Syrup Solids (Add to beginning of boil)  
 ½ lb Lactose (Add to beginning of boil)

### Hops:

¼ oz Polaris Hops (Bittering, 65 Minutes)

### Yeast:

Liquid Yeast: Wyeast 2565 Kolsch Yeast or  
 Wyeast 1010 American Wheat Yeast

Or

Dry Yeast: Safale K-97 Ale Yeast **OR** Safale US-05 Dried Ale Yeast

### Brewing Supplies & Flavors:

8 oz Strawberry Shortcake Flavor Extract (Add 1 Day Before Bottling)  
 5 oz Priming Sugar

### Liquid Yeast Activation Before Brewing:

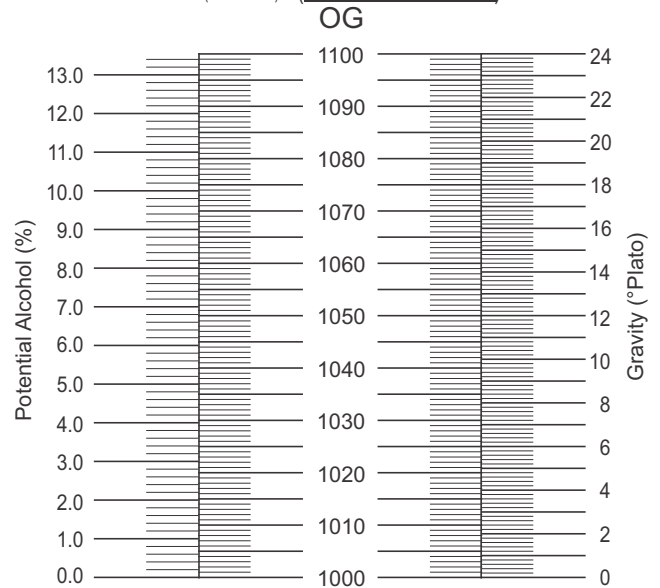
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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

## 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!) ( / / )



## Mash Temperature and Time

