



Summer Breeze Key Lime Golden Ale (All Grain)

The summer sun flickers behind the coconut palms as it begins its lazy descent towards that deep southern horizon, and a sea breeze saunters up the beach and tingles your skin as you do your best to melt into that softly swaying hammock. But this vision of tropical paradise is missing an essential element, and that's a frosty pint of this unbelievably thirst quenching golden ale. It's not enough that the cold condensation will run down your arm as this velvety, ice-cold brew will glide over your tongue to soothe your deepest senses. No, this malty-smooth golden ale will settle your soul firmly in that tropical wonder with the refreshing taste of natural Key lime. So whether you're looking for a taste of the tropics or simply a pint of that Key West sun, indulge yourself with this refreshing, citrusy delight, and get yourself back to the effort of melting into that softly swaying hammock!

Just the Facts, Ma'am:

BJCP Style: 20. Fruit Beer
Recipe Size: 5 Gallons
Original Specific Gravity: 1.050 - 1.054
Final Specific Gravity: 1.008 - 1.012
Alcohol by Volume: 5.5%
Color: 4 SRM (Golden like the summer sun!)
International Bittering Units: 16
Yeast Starter: No
Secondary: Optional
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:

8.9 lbs American 2-Row Malt
6 oz Cara Blond Malt (Crushed)

Hops:

1 oz Hallertaur Hops (Bittering, 60 minutes)

Yeast:

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

Or

Dry Yeast: Safale US-05 Yeast OR Cellar Science CALI Ale Yeast

Brewing Supplies & Flavors:

2 oz Natural Key Lime Extract (Add 1 Day Before Bottling)
5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

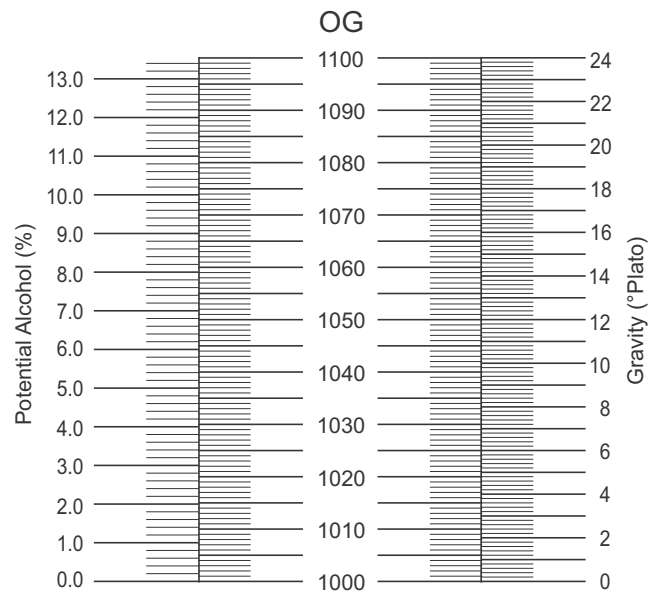
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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

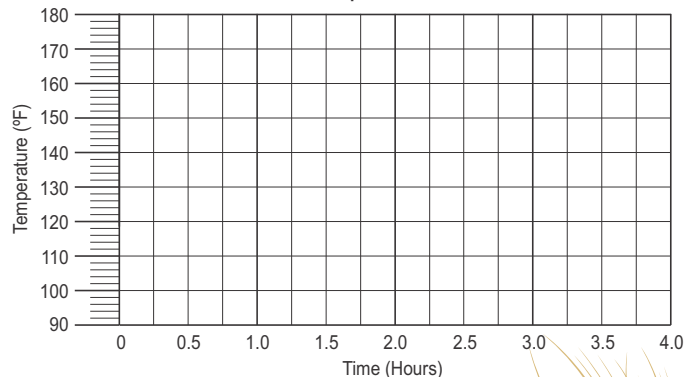
Saccharification Rest: 151°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes

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



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