



# Summer Solstice Light Ale (All Grain)

Don't be embarrassed. You're not drinking a beer that's light in calories or one that's lame-o light in flavor. But this beer's beautiful golden hue won't frighten away your lame-o friends (you know you have them) who only drink fizzy yellow watery beers. Rest assured, color is where this comparison ends. This is an **all malt** blonde ale which rolls velvety smooth over the tongue and is accentuated by it's subtle hop bitterness and the classic continental finish of the noble German Tettnang hops. This beer is a bona fide crowd pleaser, even if your crowd is made up of a bunch a lamers!

### Just the Facts, Ma'am:

BJCP Style: 6B. Blonde Ale  
Original Specific Gravity: 1.043 - 1.047  
Final Specific Gravity: 1.005 - 1.009  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: No  
Liquid Yeast Starter Recommendation: No, but it helps!  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 5.0%  
Color: 3 SRM (That's golden, as in liquid refreshment.)  
International Bittering Units: 18  
Time to Awesome Drinkability: 4 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:

8.3 lb American 2-Row Malt

#### Hops & Hop Addition Schedule:

1 oz Mt. Hood Hops (Bittering, 60 Minutes)  
½ oz Tettnanger Hops (Flavoring & Aroma, 10 Minutes)  
½ oz Tettnanger Hops (Aroma, 1 Minute)

#### Yeast:

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

Dry Yeast: Safale US-05 Ale Yeast OR Nottingham Ale Yeast

#### Brewing Supplies & Flavors:

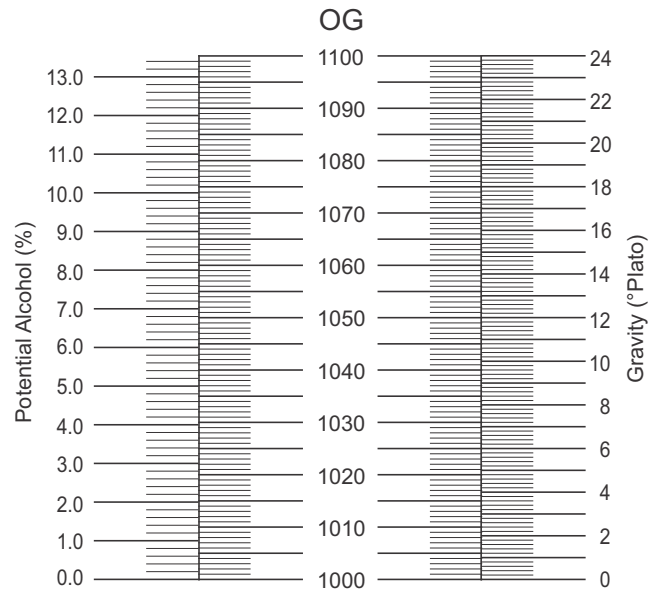
5 oz Priming Sugar

#### Liquid Yeast Activation Before Brewing:

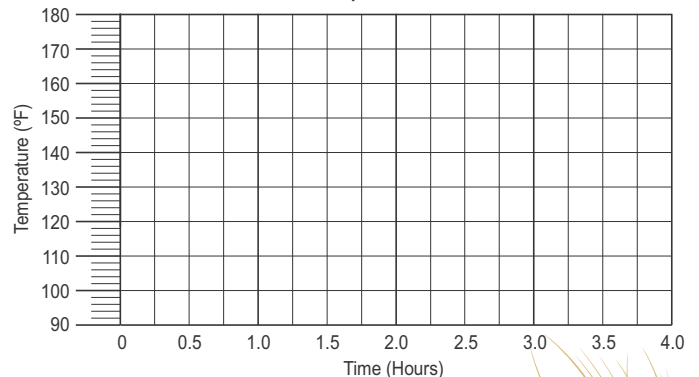
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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



### Mash Temperature and Time



# Boomchugalug.com

