Sunbeam Tangerine Summer White Ale (All Grain)

Picture yourself with a pint on a barstool,
With orangy beams and white frothy skies.
Somebody calls you, you're too busy drinking
A brew that will widen your eyes.

Tangerine beer head of lacy white bubbles
Towering over your pint.
Look for the girl who is serving the next round
But she's gone.

Help me please my beer glass is empty!
Help me please my beer glass is empty!
Help me please my beer glass is empty!
Ah!

Follow your sense to a freshly poured beer glass,
Where velvety malts taste like caramel pies.
Everyone smiles as you swallow your last sip
That grows an incredibly smile.

Help me please my beer glass is empty!
Help me please my beer glass is empty!
Help me please my beer glass is empty!
Ah!

Wheat malt aroma appears in your nose,
Trying to whisk you away.
Take a big swig with that pint in your hand
And you're done.

Help me please my beer glass is empty!
Help me please my beer glass is empty!
Help me please my beer glass is empty!
Ah!

Picture yourself with a refill in your pint.
No porters today you're drinking some white.
Suddenly good taste takes over your senses.
You now have kaleidoscope eyes!

Who cares your beer glass is now full?
Who cares your beer glass is now full?
Who cares your beer glass is now full?
Belch!

Just the Facts, Ma'am:

BJCP Style: 20. Fruit Beer
Recipe Size: 5 Gallons
Original Specific Gravity: 1.049 - 1.053
Final Specific Gravity: 1.008 - 1.012
Alcohol by Volume: 5.4%
Color: 6 SRM (Deep golden approaching psychedelic amber!)
International Bittering Units: 15
Yeast Starter: No
Secondary: Optional (That means your choice.)
Time to Awesome Drinkability: 5 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:
4.9 lbs Light Wheat Malt
3.1 lbs American 2-Row Malt
10 oz Flaked Oats
6 oz Carahell Malt (Crushed)

Hops:
1oz Hallertauer Hops (Bittering, 60 Minutes)

Yeast:
Liquid Yeast: Wyeast 1010 American Wheat Yeast or Wyeast 2565 Kolsch Yeast
   Or
Dry Yeast: Safale US-05 Ale Yeast or Lalbrew Nottingham Dried Ale Yeast

Brewing Supplies & Flavors:
½ oz Coriander (Ground, in Spice Potion)
2 oz Natural Tangerine Flavor Extract (Add 1 Day Before Bottling)
5 oz Priming Sugar

Preparation of the Spice Potion!
On brew day, place the ground coriander in a jar with 1 cup of vodka. Screw on a tight fitting lid and let the spices soak in the vodka until bottling time.
   Note: Don't hesitate to use the least expensive "rot-gut" vodka you can find. The quality of vodka has no effect on the final quality of the spice potion.

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.

Flavor Additions
On the day before bottling, add the tangerine extract and the coriander spice potion to the fermenter. Simply pour in the tangerine flavor - done! Shake the coriander spice potion and dump in all of the liquid and chunky goodness. No need to stir - the flavors will mix naturally on their own. Also, the chunky coriander spices will settle to the bottom of the fermenter and will be left behind later when you siphon the beer to the bottling bucket.

   Note: If you would like a subtle tangerine flavor, only add ½ of the bottle. Then you can taste the beer on bottling day, and if you decide you would like more tangerine flavor, then you can add the rest to the bottling bucket (and stir well!).

Mash Schedule:

Saccharification Rest: 152ºF for 60 Minutes
Mash-Out: 168ºF 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!)   (_____/_____/_____)

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