



Super Soaker Summer Watermelon Ale (All Grain)

Take yourself back to a simpler time—a time of brilliant sunshine and summer vacations, a time of water balloon fights, jumping through sprinklers, freshly sliced watermelon and the freedom of running through the great outdoors. And just when you think that you can't go back again, grab yourself a frosty pint of this thirst-quenching amber beauty, for one sip will captivate your senses with bready malt sweetness, creamy caramel and mellow summery hops, and with the delightful mouthful of fresh watermelon, this brew will take you back to those timeless summer eves where you're chasing fireflies, dodging the super soaker and having a brilliant, endless summer.

Just the Facts, Ma'am:

BJCP Style: 20. Fruit Beer
Original Specific Gravity: 1.050 - 1.054
Final Specific Gravity: 1.011 - 1.015
Alcohol by Volume: 5.2%
Color: 13 SRM (Watermelon Amber!)
International Bittering Units: 19
Time to Awesome Drinkability: 5 Weeks!
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Optional
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes

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:

- 3.7 lbs Light Wheat Malt
- 3.2 lbs American 2-Row Malt
- 1.5 lbs Munich Malt
- 1 oz Midnight Wheat Malt (Crushed)
- 4 oz Golden Naked Oats (Crushed)
- 10 oz GoldSwaen Light Caramel Malt (Crushed)

Hops & Hop Addition Schedule:

- 1 oz Crystal Hops (Bittering, 60 Minutes)
- ½ oz Huell Melon Hops (Bittering, 60 Minutes)
- ½ oz Huell Melon Hops (Flavor, 5 Minutes)

Yeast:

- Liquid Yeast: Wyeast 2565 Kolsch Yeast or Wyeast 1010 American Wheat Yeast
Or
- Dry Yeast: Safale S-04 Ale Yeast or Lalbrew Windsor Dried Ale Yeast

Brewing Supplies & Flavors:

- 4 oz Natural Watermelon Flavor (Add 1 Day Prior to Bottling)
- 5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

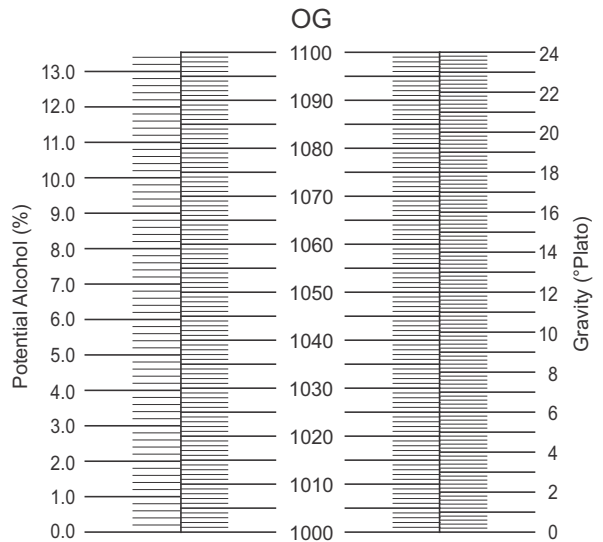
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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

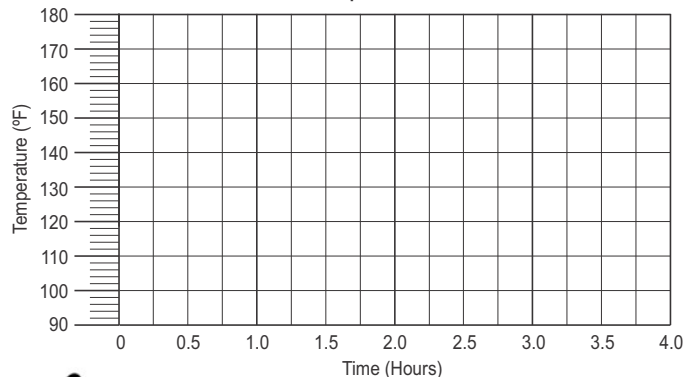
Saccharification Rest: 151°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes

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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