



Sweet Emotion Strawberry Wheat (All Grain)

Delicate like the amber sunrise glinting off the fields of dew-laden berries and uplifting like that feeling of goodness after a prolonged belly-laugh, an innocent sip of this delicious strawberry wheat begins on your tongue, and you can feel the exhilaration beginning at those taste buds, racing up that nerve-bundled superhighway and permeating your brain to the outermost reaches with a tickling sense of well-being. For what better a way to enjoy life than to sit beneath that bright blue sky with a cold pint in hand of this creamy, strawberry wheat sensation as a comforting breeze animates the tree's leaves in shimmering glints as you take another sip, close your eyes, and savor that sweet emotion.

Just the Facts, Ma'am:

BJCP Style: 20. Fruit Beer
Original Specific Gravity: 1.049 - 1.053
Final Specific Gravity: 1.011 - 1.015
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: 6 SRM (Golden, utterly amber and oh so sweet!)
International Bittering Units: 13
Time to Awesome Drinkability: 5 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:

5.1 lbs Light Wheat Malt
3.3 lb American 2-Row Malt
6 oz Dark Munich Malt
4 oz 10L Crystal Malt

Hops & Hop Addition Schedule:

1 oz Liberty Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 2565 Kolsch Yeast or
Wyeast 1010 American Wheat Yeast
Or
Dry Yeast: Safale S-04 Ale Yeast or Cellar Science CALI Dried Ale Yeast

Brewing Supplies & Flavors:

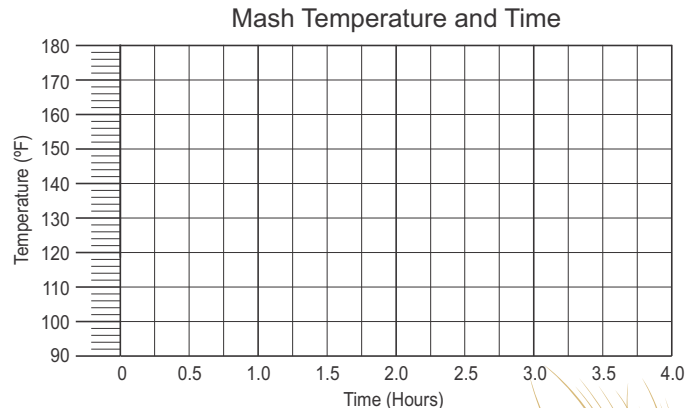
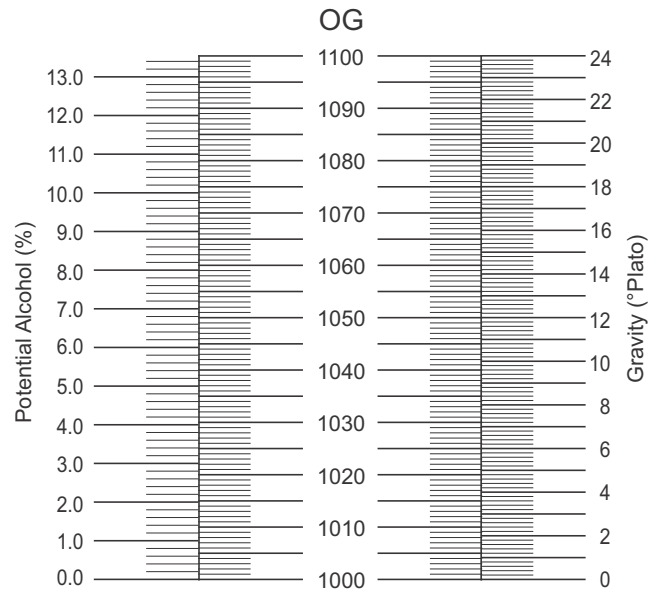
4 oz Natural Strawberry Flavor (Add 1 Day Prior to Bottling)
5 oz Priming Sugar

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



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