

Tax Relief Ale (All Grain)

Who says paying taxes can't be rewarding? Okay, look, just because you've spend countless hours combining Lines 6b with 7e, destroying all productivity, and then having the pleasure of watching The Man spend your valued earnings on wonderful programs with the efficiency of running your dollars through a paper shredder, don't despair! Because at that precise moment when your head is about to explode, in steps Tax Relief Ale! Yes, Tax Relief Ale, with its alluring amber hue and effortless malty goodness, will diffuse that time bomb in your head and guide you back to the road of recovery. Yes, Tax Relief Ale, with its intertwined aroma of honey and noble hops, will deliver you afar from the madness of government waste and coddle you in the calm of this amber comfort beer. And if your hands get cold from gripping this frosty pint, just warm them over that flaming barrel where our government minders are burning our dollars for our comfort. Cheers!

Just the Facts, Ma'am:

BJCP Style: 10B. American Amber Ale
 Original Specific Gravity: 1.055 - 1.059
 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: 6.6%
 Color: 10 SRM (Amber Like Your Complexion on Tax Day!)
 International Bittering Units: 13
 Time to Awesome Drinkability: 6 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:

8.6 lbs American 2-Row Malt
 14 oz 60L Crystal Malt
 1 lb Wildflower Honey (Add to beginning of boil)

Hops & Hop Addition Schedule:

1 oz Crystal Hops (Bittering, 60 Minutes)
 ½ oz Tettnanger Hops (Flavor & Aroma, 10 Minutes)
 ½ oz Tettnanger Hops (Aroma, 1 Minute)

Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast or
 Wyeast 1007 German Ale Yeast
 Or
 Dry Yeast: Nottingham Ale Yeast or Safale US-05 Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

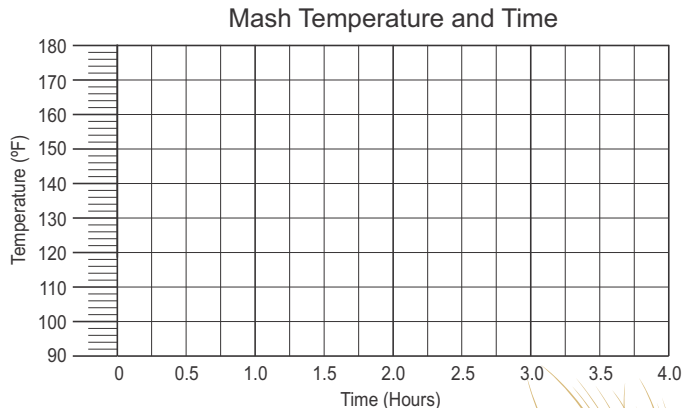
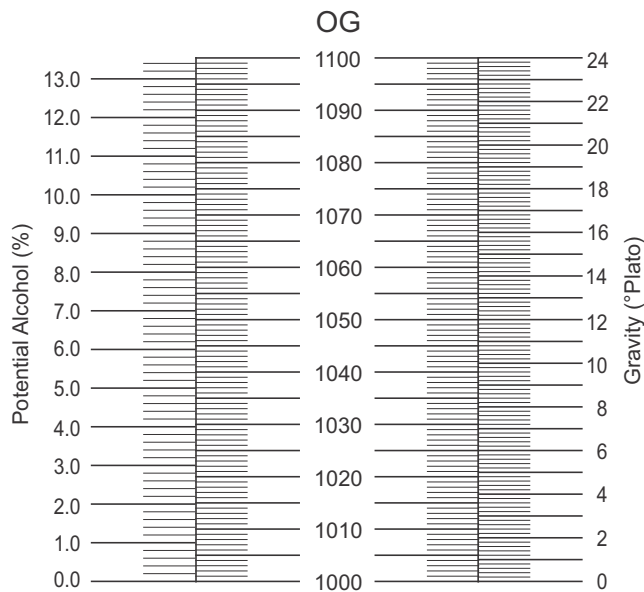
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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

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!) (/ /)



Boomchugalug.com