



# The Big Squeeze Golden Grapefruit Ale



Yeah, we see your eyes glued upon that voluptuous pair of big naturals. They're so full and firm and close to hand that you want to just reach out with your trembling fingers and squeeze them—but watch out! In most cases, these episodes of non-consensual groping will lead to face-slaps, handcuffs and jail time—but not with these bountiful beauties! No, we're talking grapefruits here, and we're squeezing these juicy mamas right into your glass! Imagine that—the sun is baking overhead but you're beating that heat with a frosty pint of this thirst-quenching golden brew that is brimming with refreshing grapefruit flavor. So the next time your trembling fingers are venturing into dangerous territory, remember the lesson of the grapefruit and grab yourself a pint of this luscious brew to fulfill your need for the big squeeze!

## Just the Facts, Ma'am:

BJCP Style: 6B. Blonde Ale  
Recipe Size: 5 Gallons  
Original Specific Gravity: 1.049 - 1.053  
Final Specific Gravity: 1.008 - 1.012  
Alcohol by Volume: 5.1%  
Color: 6 SRM (Golden)  
International Bittering Units: 19 (Smooth!)  
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. If your recipe includes bags of malt syrup, these should be refrigerated too. Bags of dried malt do not require refrigeration. Also, all grains are best stored at dry room temperature.

## Ingredients:

### Fermentables:

5.5 lbs. Light Malt Extract Syrup  
1 lb Light Candy Sugar

### Grains & Wort Additives:

7 oz 10L Crystal Malt (Crushed)

### Hops & Wort Additives:

1 oz Cascade Hops (Bittering, 45 Minutes)  
1 oz Cascade Hops (After-the-Boil-Steep, 10 Minutes)

### Yeast:

Liquid Yeast: Wyeast 1272 American II Ale Yeast or  
Wyeast 2565 Kolsch Ale Yeast

Or

Dry Yeast: Cellar Science CALI Ale Yeast OR Safale US-05 Yeast

### Brewing Supplies & Flavors:

4 oz Grapefruit Flavor (Add 1 Day Before Bottling)  
1 Muslin Bag  
5 oz Priming Sugar

## Brew Day Checklist:

On brew day, you will require the following equipment:

- Brew Pot - A 5 gallon brew pot is ideal, but never use a pot that is less than 4 gallons.
- Long-handled spoon or paddle for stirring the boiling wort.
- Primary Fermenter - A 6½ gallon (or greater) food-grade plastic bucket with lid, or a 6½ glass carboy.
- Airlock
- Stopper (if using a carboy)
- Funnel (if using a carboy)
- Hydrometer (Optional, if you want to measure your specific gravity)
- Sanitizing Solution
- Scissors
- Measuring Cup - 2 cup size (see note at Step 3 below)

If you choose to rack your beer into the secondary fermenter, you will require the following equipment:

- 5 gallon carboy • Airlock • Stopper

## The Magical Procedure:

### 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.

### Time to Brew!

Total Boiling Time: 45 Minutes. While your wort is boiling, you should sanitize your fermentation equipment, such as your primary fermenter, airlock, scissors, stopper, etc. After you have sanitized your fermenter, fill it with 2 gallons of cold water, into which you will later add your hot boiled wort.

Note: This recipe has malt syrup additions at two different times during the boil.

Please read all of the instructions before beginning.

1. Place the crushed grains in the muslin bag and add to 2½ gallons of water. Measure the water volume carefully to ensure you extract the proper amount of hop bitterness during the boil.
2. Heat water until the temperature is between 150° and 170°F. Steep the grains between this temperature range for 30 minutes. Steeping longer than 30 minutes does not hurt.
3. Remove and discard the grains. Add 2 cups of malt extract syrup (See note below). To prevent scorching, stir until all of the malt is dissolved. Then bring this mixture to a boil. Watch for boilovers!

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Flip the sheet to continue the magic. Also, this is a good time to pour a cold one! →





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Page 2....Wow, this is good stuff. I wish there could be more!

Note: Measuring 2 cups (16 fluid ounces) of malt syrup is easy! Make sure you use a measuring cup that holds at least 2 cups (16 fluid ounces). With scissors, cut off a SMALL corner of the malt syrup bag and then slowly squeeze the 2 cups of syrup into the measuring cup. If you are a little over or under, it's no problem. Before you add this malt syrup to your brew pot in Step 3, you may soften it by placing the measuring cup in the microwave and warming it for 30 seconds. Also, before Step 5, be sure to store the opened bag of syrup in an upright position (duh!). We find that propping it upright in a round plastic food storage container (like a Tupperware) to be the easiest.

4. When boiling begins again, add 1 oz of Cascade hops. Boil these hops for the entire 45 minutes.
5. With 5 minutes remaining in the 45 minute boil, remove the pot from the heat. Add the remaining of malt extract syrup and candy sugar. Stir until dissolved and bring this mixture back to a boil. Boil for the last 5 minutes.
6. At the end of the 45 minute boil, remove kettle from the heat. Add 1 oz of Cascade hops. Place cover over kettle and steep for 10 minutes.

Note: during this steep, it is important to cover the kettle to prevent loss of the delicate and volatile hop oils.

## Chill out, Man! (Chill the Wort)

1. At the end of the 45 minute boil, cool the wort to approximately 75°F as quickly as possible. With extract brewing, the easiest way to quick-chill the wort is to place your brew pot into a sink full of ice. For more information about cooling your wort quickly, please see 'Fast Wort Chilling' in the 'Frequently Asked Questions' section on our website.
2. Add your chilled wort to the 2 gallons of water already in your fermenter.
3. Add any extra water needed to bring the total volume in your fermenter to 5 gallons.
4. If you would like to measure the specific gravity, now is a good time. To get an accurate reading, it is important to make sure all of the heavy wort extract you added to the fermenter has been completely mixed in the water.

## Pitch the Yeast! (Into the Wort, But Not Out the Window!)

1. When your wort has cooled to approximately 75°F (70° - 78°F is okay), aerate the wort before adding the yeast. Simply close the fermenter and swirl around to mix in oxygen. If you are swirling a carboy, it is helpful to place the carboy on a thick, folded blanket to avoid damaging the vessel.
2. After aerating, pitch (add) the yeast. Use the sanitized scissors to cut open the yeast packet. If you are using liquid yeast, sanitize the pack before opening. If you are using dried yeast, simply sprinkle the yeast over the wort. No mixing is necessary.
3. Close the fermenter, attach the airlock, and keep the fermenter warm (between 70° - 78°F) until you see fermentation beginning, such as the airlock bubbling once every 30 seconds. Wrapping the fermenter with a blanket is an easy way to keep the fermenter warm.

## Fermentation!

There are several ways to know when fermentation has begun. First, you will begin to see bubbling through the airlock. If you are using a carboy, then you will usually see the yeast begin to form a layer over the beer's surface.

1. Once fermentation begins, move the fermenter to a room with the proper temperature. The ideal temperature to ferment this beer is between 62° - 72°F. Do not let the temperature drop below 62°F. If you do, fermentation may stop too soon. That's a bummer, man.
2. Active fermentation may take as long as two weeks after pitching the yeast, although fermentation may finish in 3 to 5 days.
3. If you choose to siphon the beer to secondary carboy for additional clearing and maturation, do so when fermentation begins to slow. If you will not be using a secondary, allow fermentation to complete in the primary fermenter.

4. On the day before bottling, add the grapefruit flavor to the fermenter. No need to stir. The flavor will naturally diffuse and mix throughout the beer. If you would prefer a lighter grapefruit flavor, then add ½ of the grapefruit flavor (2 oz), or if you would like a more full grapefruit flavor, then add the full 4 oz bottle. Optional: you may add the grapefruit flavor to personal taste. For example, add ½ of the grapefruit flavor (2 oz) to the fermenter on the day before you bottle the beer. Then, after you transfer the beer to the bottling bucket, taste it. If you would like more grapefruit flavor, then add it to the bottling bucket (with stirring) at that time.

## Time to Bottle!

There are several ways to tell when fermentation is complete (besides your drooling). If you correctly pitched the yeast and fermentation quickly began, and if the beer fermented vigorously and the fermenter was always within the correct temperature range (62° - 72°F), then fermentation should finish in two weeks or less. You should see virtually no activity in the airlock. For example, if the airlock only bubbles once a minute or longer, then fermentation should be complete. If you are unsure if fermentation has ended, you may use your hydrometer to measure the specific gravity. If your specific gravity does not change after two or more days, then fermentation is complete and you are ready to bottle!

1. Before bottling, sanitize your bottling bucket, auto siphon (or racking cane), hose, bottle filler, caps and bottles. Glass bottles may be sanitized one day in advance by baking them in the oven. More information about baking your bottles can be found under 'Baking Beer Bottles' in the 'Frequently Asked Questions' section on our website.
2. Dissolve 5 ounces (by weight) or 3/4 cup of corn sugar in 16 oz of water. Boil for 5 minutes. Corn sugar is sometimes called dextrose or priming sugar.
3. Place your fermenter on the counter and your bottling bucket on the floor. Pour the sugar solution into the bottling bucket, and siphon the beer from the fermenter into the bottling bucket. Siphon carefully, trying to minimize splashing and aeration of the beer. Also when siphoning, be sure to leave behind the sediment at the bottom of the fermenter. There's no problem if you should siphon up a little sediment. When you're done siphoning, gently stir the beer in the bottling bucket to make sure all of the sugar solution has been dissolved. Your racking cane makes a convenient stirring wand.
4. Place your bottling bucket on the counter, and attach your siphon hose and bottle filler to the bucket's spigot. Fill the bottles to about 1 inch from the top, and cap each bottle.

## Carbonation and Maturation!

Now that your bottles are primed and capped, the remaining yeast will undergo a second fermentation in the bottle whereby they eat the priming sugar and produce carbon dioxide, which is trapped in the bottle to produce the carbonation. While your beer is carbonating, it will also be clearing and maturing - the young, rough undeveloped flavors develop into your magical beverage! Your wondrous elixir reaches awesome drinkability about 5 weeks from the day you began the brew, but don't be surprised if it keeps getting better as time goes on.

1. Place your bottles in a dark place at room temperature (62 °F - 75 °F), and wait at least two weeks for the beer to carbonate. It is important that you keep the beer between 62 °F - 75 °F for carbonation to develop. If the beer cools below 62 °F, it may not properly carbonate. In brewing, this is officially known as the buzzkill. Keep it warm, let it carbonate!
2. Get your bottle opener handy dude (or dudette), because it's time to drink a beer! When pouring the beer into your glass, be sure to leave the bottle's sediment behind. That sediment is the yeast which carbonated your beer, and if you pour it into your glass, you'll make the beer cloudy and taste yeasty.
3. Once your beer is carbonated, you may store it in a cool place. Keep in mind that home-brewed is unfiltered, and unfiltered beers actually continue to improve with time. If your beer seems rough-around-the edges or tastes yeasty, these qualities usually morph into a smooth, clean beer over time. Cheers!

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