



The Drunken Gnome Belgian Blond Ale (All Grain)



Lawn gnomes everywhere unite! Are you tired of sprinklers hosing you down in the pre-dawn darkness, sooty lawnmowers blowing oily exhaust up your nose, and the poorly endowed neighbor's dog giving you the daily leg-lift and warm yellow blast right on your face? Then it's time to come together and revolt, and what better a call-to-arms than to arm yourself with a frosty pint of this delicious Belgian blond ale? You'll appreciate the all-day drinkability of this crisp and smooth brew, with its grainy malt character and fruity-spicy notes, which will certainly compliment your spicy personal appearance—with your pointy, pink pastel gnome cap. And beneath that blazing summer sun, you'll find that these brews go down easy, and soon one beer leads to many, which will induce such irresponsible behavior like swinging naked from the bird feeder, burning a sack of dog poop on the front porch, and sneaking Ex-Lax into Fido's dog food. So take a break from your lawn-loitering drudgery and hoist yourself a pint or three of this delicious Belgian blond, because we always count on you being there day-after-day to savor the freshly steaming manure we've just spread over the garden.

Revolutionaries' note: Please imbibe responsibly. As gnomes, your tiny little legs cannot reach a car's accelerator, which automatically solves that problem. However, after numerous pints of this refreshing golden ale, please do not attempt to operate a Big Wheel. Remember, only you can keep our sidewalks safe.

Just the Facts, Ma'am:

BJCP Style: 25A. Belgian Blond Ale
 Recipe Size: 5 Gallons
 Recipe Calculation Efficiency: 75%
 Original Specific Gravity: 1.057 - 1.061
 Final Specific Gravity: 1.008 - 1.012
 Alcohol by Volume: 6.5%
 Color: 5 SRM (Golden Double Vision!)
 International Bittering Units: 21
 Total Boiling Time: 60 Minutes
 Liquid Yeast Starter Recommendation: Optional
 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:

8.1 lbs Belgian Pilsner Malt
 4 oz Aromatic Malt (Crushed)
 8 oz Carapils Malt (Crushed)
 1 lb Light Belgian Candy Sugar (Add to kettle at beginning of boil)

Hops:

1 3/4 oz Saaz Hops (Bittering, 60 Minutes)
 1/4 oz Saaz Hops (Flavor & Aroma, 5 Minutes)

Yeast:

Liquid Yeast: Wyeast 1388 Belgian Belgian Strong Ale or
 Wyeast 3787 Trappist High Gravity
 Or
 Dry Yeast: Mangrove Jack's M41 Belgian Ale Yeast
 Mangrove Jack's M47 Belgian Abbey Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

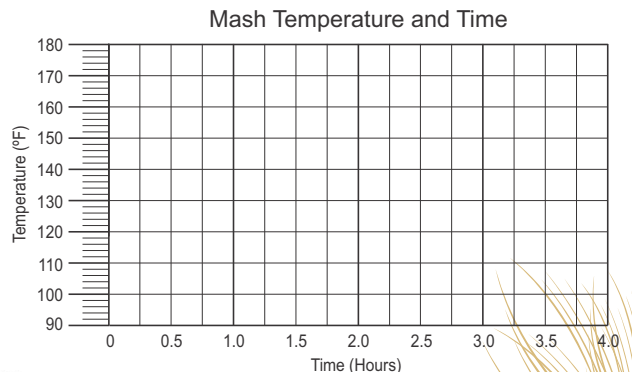
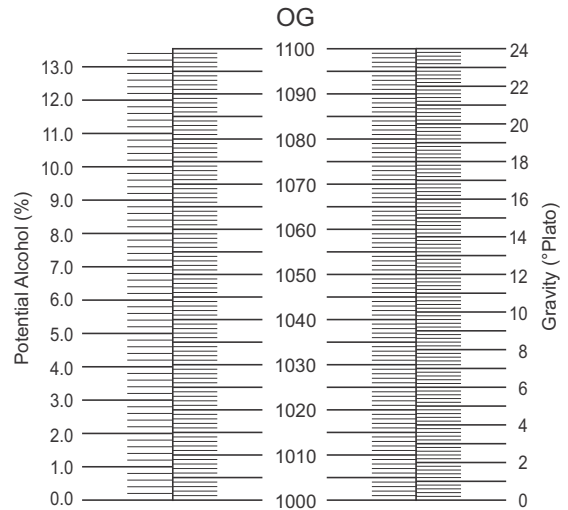
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation 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: 150°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

