



The May Queen Honey Red Spring Ale (All Grain)



Along those eastern fringes where the earth marries sky, a swell of vermilion floods the horizon, and soon the virgin rays of the rising sun fire flickering tendrils that glisten red in the dew drops dangling from branches that only last month were burdened by icicles. And like the rebirth of this fertile land with the advent of spring, you celebrate your own reawakening with a heavenly pint of this honey red ale. For in your glass you behold an angelic beverage of auburn and red, and with your first sip you are animated with smooth, breadly malt, which melts away to reveal depthful layers in a delicate dance of caramel and earthy, spicy hops. And now those sunbeams flicker red through your pint, and as those rising bubbles release their subtle aromas of flowers and honey, your invigoration embodies the life-giving earth and the celebration of spring.

Just the Facts, Ma'am:

BJCP Style: 9D. Irish Red Ale
Original Specific Gravity: 1.059 - 1.063
Final Specific Gravity: 1.010 - 1.014
Alcohol by Volume: 6.5%
Color: 14 SRM (Red and beautiful like the eyes of the queen!)
International Bittering Units: 20
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. 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.

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Ingredients:

Grains & Wort Additives:
6.3 lbs British 2-Row Malt
2.0 lbs Light Munich Malt
8 oz Honey Malt
6 oz Cara Red Malt
2 oz De-Husked Carafa II Malt
1.5 lbs Honey (Add to beginning of boil)

Hops & Hop Addition Schedule:
1 oz Kent Golding Hops (Bittering, 60 Minutes)
1 oz Kent Goldings Hops (Flavor & Aroma, After-the-Boil Steep)

Yeast:
Liquid Yeast: Wyeast 1275 Thames Valley Ale Yeast
Or
Dry Yeast: Cellar Science English Dried Ale Yeast Or Nottingham Ale Yeast

Brewing Supplies & Flavors:
5 oz Priming Sugar

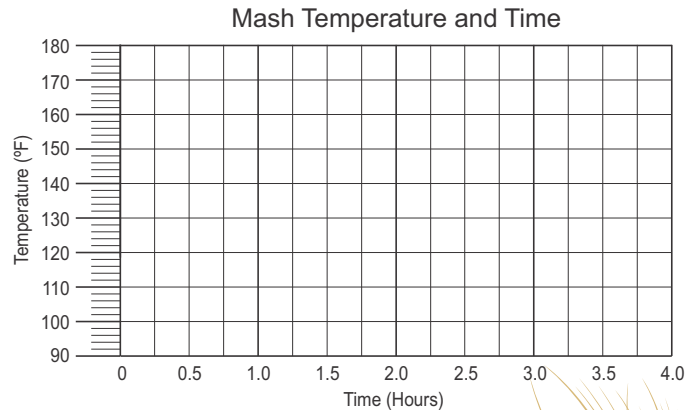
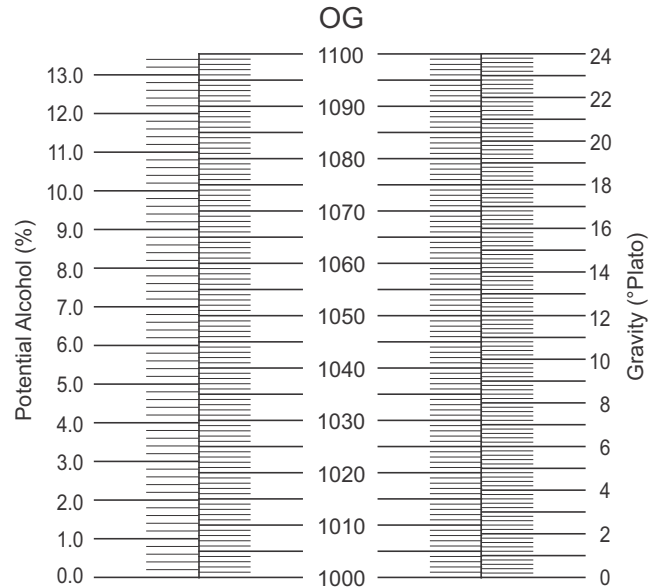
Liquid Yeast Activation Before Brewing:
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 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: 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!) (/ /)



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