



Three Sheets Amber Ale (All Grain)

We know what you're thinking - that this beer has something to do with stumbling around *drunk* with a spinning head and double-vision and eventually waking up in the bushes. Well, you're wrong. The name is a tribute to a majestic, three-masted schooner with its magnificent sails furling in the wind, okay? Just because this ale's alluring amber color will leave you feeling *pie-eyed* is no reason to jump to conclusions. And this brew's flavor? Well, your face will be *plastered* with happiness as your tongue beholds this buoyant, malty, bright-bodied ale. Now, your nose - that's another story. Why, your bright, red nose will simply be *blotto* with this ale's fruity, citrusy and spicy bouquet. So if you're sailing the seven seas, *feeling no pain* and admiring the full sails furling in the wind, don't forget - this beer is so utterly delicious that you shouldn't have much trouble finding yourself *three sheets to the wind*.

Just the Facts, Ma'am:

BJCP Style: 10B. American Amber Ale
Original Specific Gravity: 1.051 - 1.056
Final Specific Gravity: 1.010 - 1.014
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 5.5%
Color: 14 SRM (Amber, like a rosy nose.)
International Bittering Units: 32
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. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

8.8 lbs American 2-Row Malt
8 oz Carapils Malt
6 oz 90L Crystal Malt (Crushed)
4 oz 120L Crystal Malt (Crushed)
2 oz Chocolate Malt (Crushed)

Hops & Hop Addition Schedule:

1oz Cascade Hops (Bittering, 60 Minutes)
½ oz Mt. Hood Hops (Bittering, 60 Minutes)
½ oz Mt. Hood Hops (Flavor, 10 Minutes)
1 oz Cascade Hops (Flavor & Aroma, After-the-Boil Steep, 10 Minutes)

Yeast:

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

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

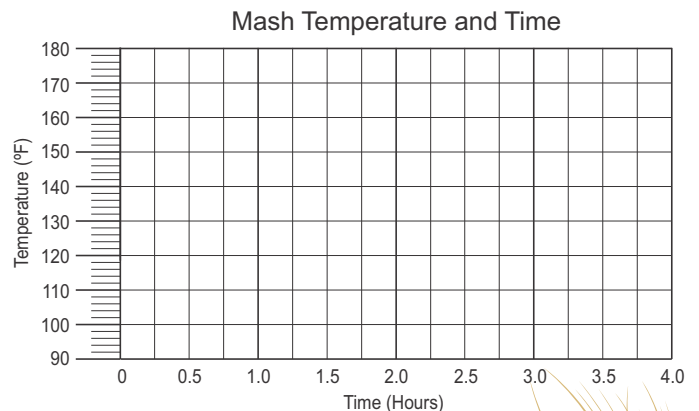
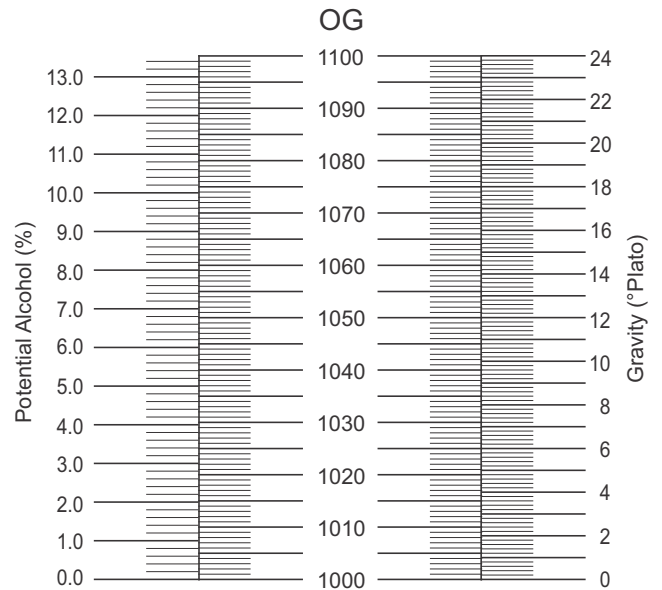
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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



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