



# Tinker's Damn English Strong Ale (All Grain)



You can hear the rattling of the tinsmith as he rolls his cart along the cobbles, and as the clinking of his wares fade in the distance, you hear the creaking of the pub's sign lollygagging in the wind. Could there be some mystical forces implying it's time for some lube? Indeed. So you step in the pub and park yourself at the bar, where the publican slides you a frothy pint of this alluring, tawny elixir promising a smooth flow down that squeaking hatch. And lube it does, with its warming 7.3% alcohol framing a bountiful body of luscious malt character so appropriately infused with caramel, toffee and just a wink of rum. Yes, and as you swirl that pint and admire the fine, floral and spicy hops tickling your nose, you'll think—damn! This is one fine, classic English strong ale to quench the palate and lubricate the soul!

### Just the Facts, Ma'am:

BJCP Style: 19A. Old Ale  
Original Specific Gravity: 1.070 - 1.074  
Final Specific Gravity: 1.012 - 1.016  
Alcohol by Volume: 7.6%  
Color: 20 SRM (You're Damn Right It's Brown!)  
International Bittering Units: 40  
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:

- 9.9 lbs British 2-Row Malt
- 8 oz 150L Crystal Malt (Crushed)
- 4 oz 90L Crystal Malt (Crushed)
- 8 oz Special Roast Malt (Crushed)
- 1/3 oz Burton Water Salts (Add to beginning of boil)
- 1 lb Natural Brown Sugar (Add to beginning of boil)

#### Hops:

- 1 oz Galena Hops (Bittering, 60 Minutes)
- 1/2 oz Kent Golding Hops (Bittering & Flavor, 15 Minutes)
- 1/2 oz Kent Golding Hops (Flavor & Aroma, 5 Minutes)

#### Yeast:

Liquid Yeast: Wyeast 1028 London Ale Yeast Or  
Wyeast 1318 London Ale III Yeast

Or

Dry Yeast: Safale S-04 Dried Ale Yeast or Lalbrew Nottingham Dried Ale Yeast

#### Brewing Supplies & Flavors:

5 oz Priming Sugar

#### Liquid Yeast Activation Before Brewing:

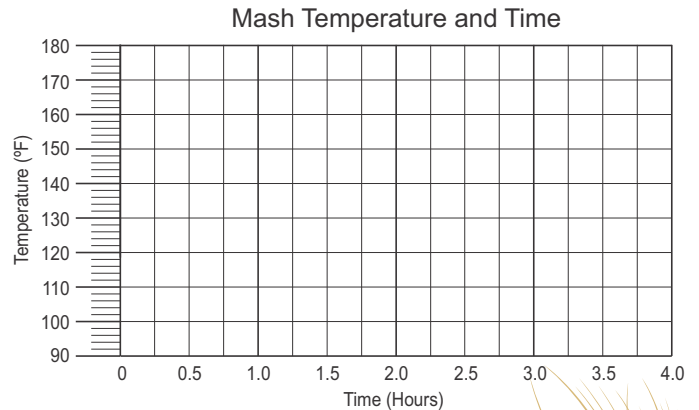
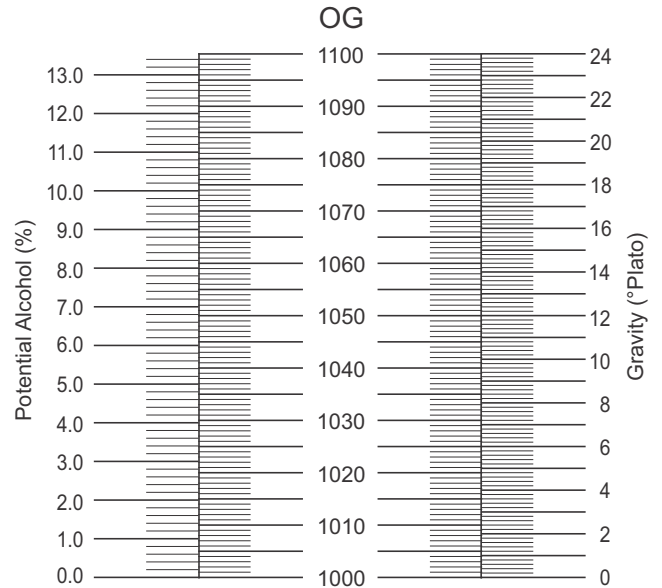
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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