



Tropical Wave Golden Ale (All Grain)



In the lazy warmth of the late afternoon sky, the sun eases into an amber aura as the big waves roll up the golden beach in alluring scintillations. Within the shadow of a line of surfboards propped in the sand, your toes stretch towards the water as you recline on your beach chair, where you drink from your glass of this delightful golden ale, which features the harmonious blend of light malt, subtle caramel and the delicate hop character of Galaxy and Citra that imparts hints of tropical fruit and citrus, evoking the all-day drinkability of the Hawaiian experience.

Just the Facts. Ma'am:

BJCP Style: 18A. Blonde Ale
Recipe Size: 5 Gallons
Total Boiling Time: 40 Minutes
Recipe Calculation Efficiency: 75%
BJCP Style: 18A. Blonde Ale
Original Specific Gravity: 1.039 - 1.043
Final Specific Gravity: 1.007 - 1.011
Alcohol by Volume: 4.4%
Color: 5 SRM (This gold solves all troubles!)
International Bittering Units: 21
Time to Awesome Drinkability: 4 Weeks!

Your recipe kit includes the freshest 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:
8.6 lbs American 2-Row Malt
4 oz 20L Crystal Malt

Hops & Hop Addition Schedule:
1/4 oz Citra Hops (Bittering, 40 Minutes)
1/4 oz Galaxy Hops (Bittering, 40 Minutes)
3/4 oz Citra Hops (Flavor & Aroma, 1 Minute)
3/4 oz Galaxy Hops (Flavor & Aroma, 1 Minute)

Yeast:
Liquid Yeast: Wyeast 1056 American Ale Yeast
Or
Dry Yeast: Safale S-05 Dried Ale Yeast OR Mangrove Jack's M36 Liberty Bell Ale Yeast

Brewing Supplies
5 oz Priming Sugar

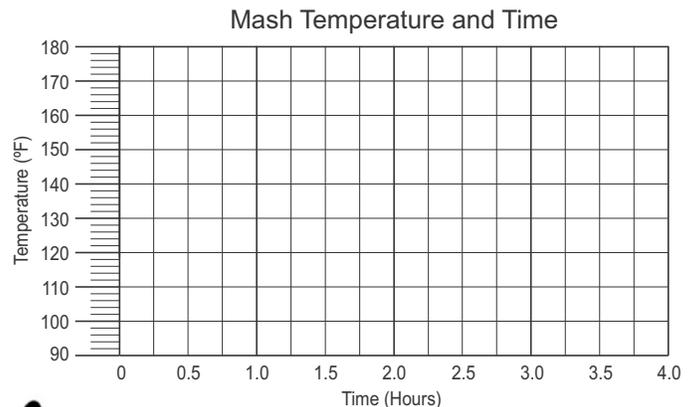
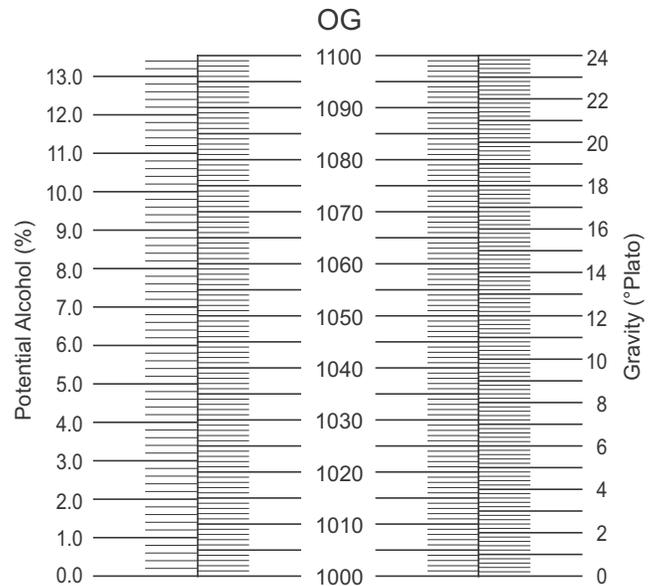
Liquid Yeast Activation Before Brewing:
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than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