



# Whack-a-Mole Summer Red Ale (All Grain)

You see that pesky mole pop his head up from within that hole, so get ready to bonk him with a bottle of this delicious summer red ale. For what better a way to occupy those lazy summer twilights than with a cold pint of this red ale? In between sips of this lively summer brew, with its thirst-quenching flavors of toasty malt, toffee, citrus and aromatic honey, take a whack at that mole. But with this ale's bountiful 7.2% alcohol, you'll miss, of course. But don't you fret. The sun is setting, the sky is red, and you're feeling fine, so you'll kick back in the grass and share a sip with that whacky mole!

### Just the Facts, Ma'am:

BJCP Style: 9D. Irish Red Ale  
Original Specific Gravity: 1.060 - 1.064  
Final Specific Gravity: 1.005 - 1.009  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: No  
Liquid Yeast Starter Recommendation: No, but it helps!  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 7.2%  
Color: 17 SRM (Reddish Hues Like the Bump on the Mole's Head!)  
International Bittering Units: 12  
Time to Awesome Drinkability: 6 Weeks!

### 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!) ( / / )

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:

- 4.4 lbs American 2-Row Malt
- 3.5 lbs Light Munich Malt
- 0.8 lbs Light Wheat Malt
- 5 oz 90L Crystal Malt
- 5 oz 120L Crystal Malt
- 2 oz De-husked Carafo III Malt
- 1.5 lbs Wildflower Honey (Add to beginning of boil)

#### Hops & Hop Addition Schedule:

- ½ oz Willamette Hops (Bittering, 60 Minutes)
- ½ oz Centennial Hops (Flavor, 10 Minutes)
- ¼ oz Willamette Hops (Flavor, 10 Minutes)
- ½ oz Centennial Hops (Aroma, 1 Minute)
- ¼ oz Willamette Hops (Aroma, 1 Minute)

#### Yeast:

- Liquid Yeast: Wyeast 1318 London Ale III Yeast or Wyeast 1335 British Ale II Yeast
- Or

Dry Yeast: Safale US-05 Ale Yeast or Nottingham Ale Yeast

#### Brewing Supplies & Flavors:

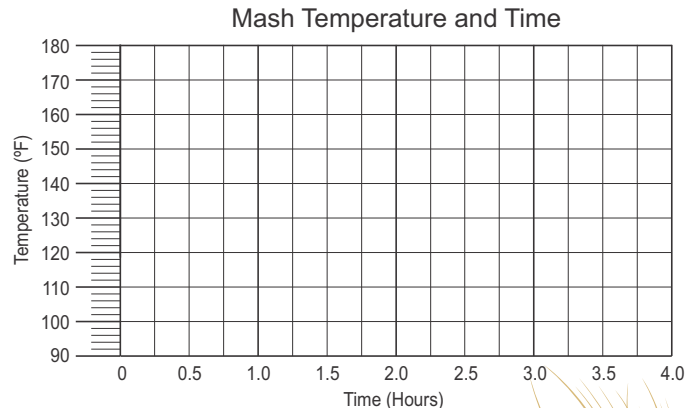
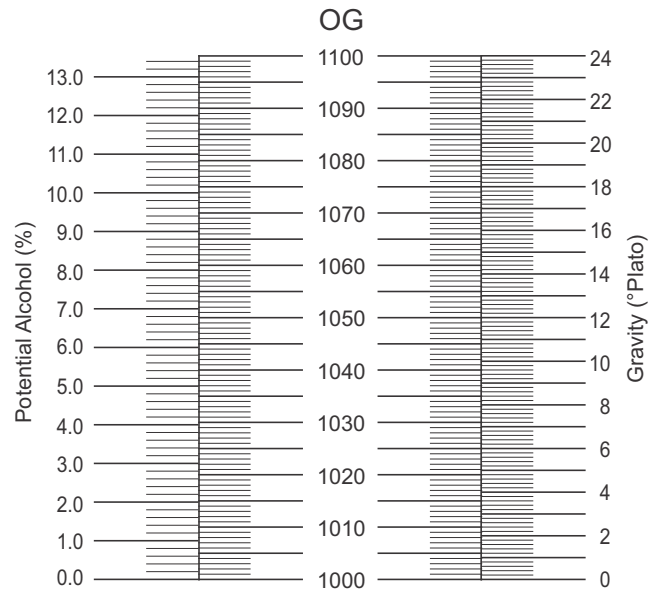
- 5 oz Priming Sugar

#### 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



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