



Will-o'-the-Wisp Steam (All Grain)

Your footsteps crackle on the frosty floor of the forest as your safe path winds through the deep night. But, ho! What is that foolish fire dancing over the marsh and seducing you with tendrils fingers towards the quicksands? Beware, night traveler, and be diligent on your quest home, where the fire burns bright and a pint awaits of this pacifying, lovely amber lager. For that beer will greet your senses with toasty malts and rustic caramel, and the bouquet will fill your nose with the woody and minty characters of the forest where you now walk. So be careful, bold traveler, and don't be lured by any ephemeral fairies, for your real flame awaits you at home in a frosty display of this perfect pint.

Just the Facts, Ma'am:

BJCP Style: 7B. California Common Beer
Original Specific Gravity: 1.050 - 1.054
Final Specific Gravity: 1.012 - 1.016
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 4.9%
Color: 6 SRM (An Ethereal Amber Like a Mischievous Spirit!)
International Bittering Units: 32
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:

8.6 lbs American 2-Row Malt
8 oz 10L Crystal Malt
8 oz 20L Crystal Malt

Hops & Hop Addition Schedule:

3/4 oz Northern Brewer Hops (Bittering, 60 Minutes)
3/4 oz Northern Brewer Hops (Flavor, 10 Minutes)
1/2 oz Northern Brewer Hops (Aroma, 1 Minute)

Yeast:

Liquid Yeast: Wyeast 2112 California Lager Yeast
Or
Dry Yeast: Mangrove Jack's M54 Lager Yeast or
Lalbrew Novalager Dried Lager Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

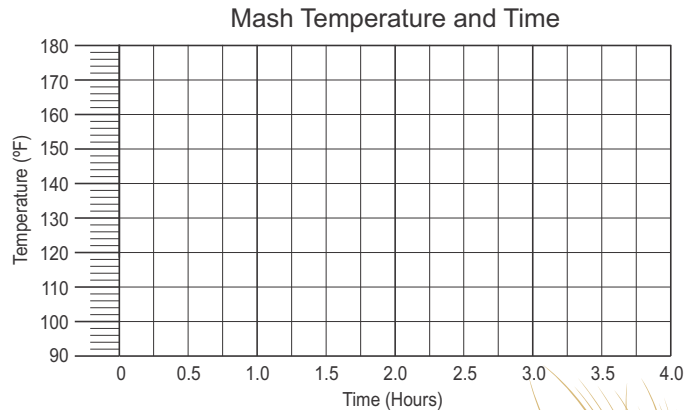
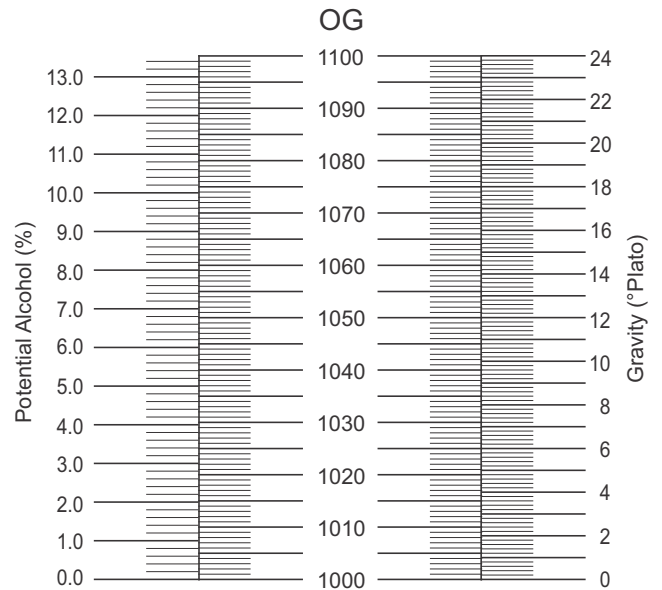
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation 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: 150°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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