



Yellow Jacket Light Honey Ale (All Grain)

Ah, the sun shines bright and a blazing summer breeze bakes your flesh until your blood begins to boil, and as you seek shelter beneath the shady tree—oops! You've stepped on a yellow jacket's nest! Well, don't get a bee in your bonnet—make a run for the refrigerator, where this lively and delicious summer brew awaits! This cold blonde ale goes down remarkably smooth, with its mildly sweet malty character so delicately balanced with hop bitterness yet boldly highlighted with the citrusy goodness of hops and the floral spirit of honey. Honey! Don't worry, you won't get stung, because this crowd-cheering summer blonde aims to please and hits its mark!

Just the Facts, Ma'am:

BJCP Style: 6B. Blonde Ale
Original Specific Gravity: 1.050 - 1.054
Final Specific Gravity: 1.006 - 1.008
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 6.0%
Color: 3 SRM (Golden Like the Summer Sun!)
International Bittering Units: 23
Time to Awesome Drinkability: 5 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:

6.6 lbs American 2-Row Malt
2.5 lbs Wildflower Honey (add in last 2 minutes of the 60 min boil)

Hops & Hop Addition Schedule:

1 oz Challenger Hops (Bittering, 60 Minutes)
1 oz Centennial Hops (Flavor & Aroma, After-the-Boil Steep)

Yeast:

Liquid Yeast: Wyeast 1272 American Ale II Yeast or Wyeast 1335 British Ale II Yeast

Or

Dry Yeast: Safale US-05 Ale Yeast or Cellar Science CALI Dried Ale Yeast

Brewing Supplies & Flavors:

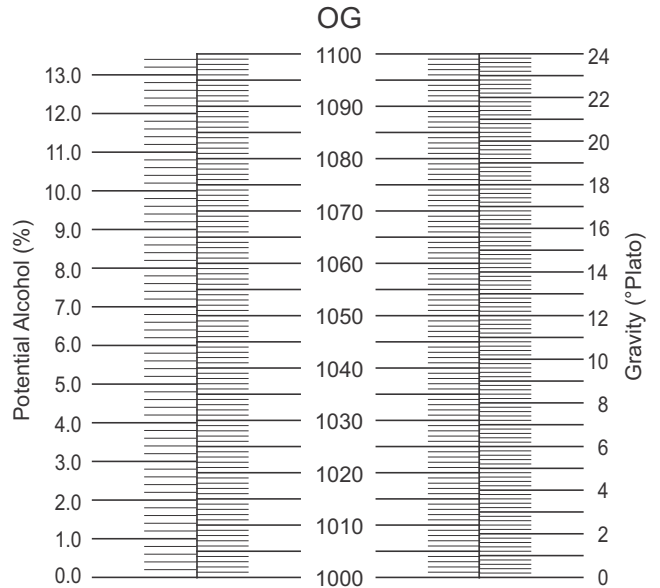
5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

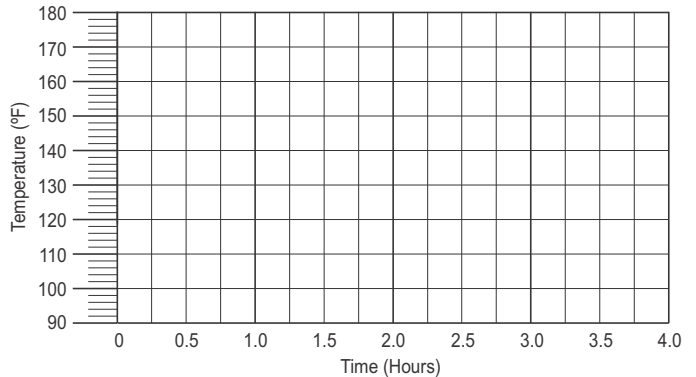
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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



Mash Temperature and Time



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