



Zanzibar Dew Summer Brew (All Grain)

Ah, those sweltering days of an endless summer, when you ride to the seaside and cool off in the high tide, and as the sun begins its descent, painting the horizon orange as you watch a sloop keel in the breeze and cut across the waves, what could be better than an ice-cold Zanzibar Dew Summer Brew? This crisp, classic American wheat beer will satisfy your thirst with the citrusy zing of lemon peel and the exotic zest of grains of paradise, all designed to drink as smooth and quenching as the sea breeze while you stretch your toes in the warm, golden sand on the perfect afternoon!

Just the Facts, Ma'am:

BJCP Style: 21A. Spice, Herb, or Vegetable Beer
Original Specific Gravity: 1.049 - 1.053
Final Specific Gravity: 1.010 - 1.014
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 5.1%
Color: 6 SRM (Golden, like sunshine on sand!)
International Bittering Units: 24
Time to Awesome Drinkability: 5 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:

5.1 lbs Light Wheat Malt
3.4 lbs American 2-Row Malt
8 oz 10L Crystal Malt

Hops & Hop Addition Schedule:

½ oz Styrian Goldings Hops (Bittering, 60 Minutes)
1 oz Mt. Hood Hops (Bittering, 60 Minutes)
½ oz Styrian Goldings Hops (Flavor & Aroma, 10 Minutes)

Yeast:

Liquid Yeast: Wyeast 1272 American Ale II Yeast
Or
Dry Yeast: Safale S-04 Ale Yeast or Lalbrew Nottingham Dried Ale Yeast

Brewing Supplies & Flavors:

2 oz Lemon Peel (In Spice Potion)
1/4 oz Grains of Paradise (In Spice Potion)
5 oz Priming Sugar

Preparation of the Spice Potion!

On brew day, place the grains of paradise and lemon zest in a jar with 12 fluid ounces of vodka. Screw on a tight fitting lid and let the spices soak in the vodka.

Note: Don't hesitate to use the least expensive "rot-gut" vodka you can find. The quality of vodka has no effect on the final quality of the spice potion.

One or two days before bottling, add the spice potion to the fermenter. Shake the lemon zest and grains of paradise mixture and dump the whole thing into the fermenter. No need to stir - the flavors will mix naturally on their own. Also, the chunky stuff will settle to the bottom of the fermenter and will be left behind later when you siphon the beer to the bottling bucket.

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: _____

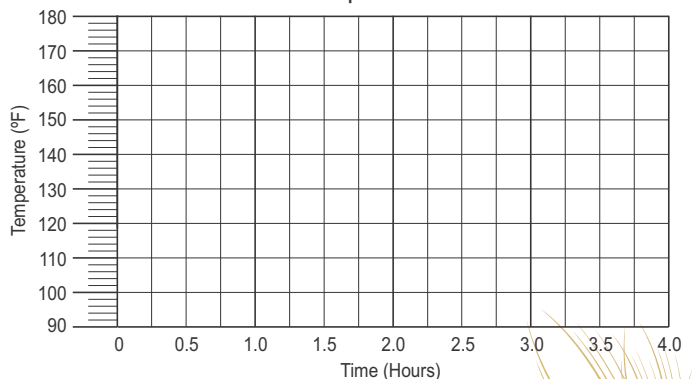
Final Specific Gravity: _____

Secondary Rack Date (/ /)

Bottling / Kegging Date (/ /)

Date I Drank Last Beer (This Stinks!) (/ /)

Mash Temperature and Time



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