



Zombie Apocalypse Double Red Bloodbath Ale (All Grain)

Double the death toll with this flesh-eating, red-eyed monster at 8.9% alcohol. Don't let the malty, caramelly goodness deceive you from its pure evil - the hops are only in balance as much as you won't keel over enjoying a pint of this beast. In the event of a zombie apocalypse, you may use this brew as an antiseptic for any bleeding flesh wounds from the bite of the living dead. And regarding reanimated corpses, our motto is this: don't feast upon brains or other various organs, and don't fill your pints with blood. Instead, indulge upon this atrocious double red ale and leave the bloodbath to the zombies!

Just the Facts, Ma'am:

BJCP Style: 10B. American Amber Ale (Imperial Red!)
 Original Specific Gravity: 1.085 - 1.089
 Final Specific Gravity: 1.013 - 1.017
 Recipe Calculation Efficiency: 75%
 Recommended Secondary Aging: Yes
 Liquid Yeast Starter Recommendation: Yes
 Total Boiling Time: 60 Minutes
 Alcohol by Volume: 8.9%
 Color: 16 SRM (Yeah, that's the color of a blood infusion.)
 International Bittering Units: 55
 Time to Awesome Drinkability: 8 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:

8.7 lbs American 2-Row Malt
 2.5 lbs Light Munich Malt
 8 oz CaraRed Malt
 6 oz Melanoidin Malt
 2 oz De-husked Carafa I Malt
 1 lb Natural Brown Sugar (Add to beginning of boil)
 1 lb Dextrose (Add to beginning of boil)

Hops & Hop Addition Schedule:

1 oz Nugget Hops (Bittering, 60 minutes)
 ¼ oz Willamette Hops (Bittering, 60 minutes)
 ¼ oz Northern Brewer Hops (Bittering, 60 minutes)
 ¼ oz Tettnanger Hops (Bittering, 60 minutes)
 ¼ oz Willamette Hops (Flavor, 10 Minutes)
 ¼ oz Northern Brewer Hops (Flavor, 10 Minutes)
 ¼ oz Tettnanger Hops (Flavor, 10 Minutes)
 ¼ oz Willamette Hops (Flavor & Aroma Hop, After-the-Boil Steep, 10 Minutes)
 ¼ oz Northern Brewer Hops (Flavor & Aroma Hop, After-the-Boil Steep, 10 Minutes)
 ¼ oz Tettnanger Hops (Flavor & Aroma Hop, After-the-Boil Steep, 10 Minutes)
 ¼ oz Willamette Hops (Flavor & Aroma, Dry Hop)
 ¼ oz Northern Brewer Hops (Flavor & Aroma, Dry Hop)
 ¼ oz Tettnanger Hops (Flavor & Aroma, Dry Hop)

Yeast:

Liquid Yeast: Wyeast 1728 Scottish Ale Yeast
 Or
 Dry Yeast: Mangrove Jack's M42 New World Strong Dried Ale Yeast or Safale S-04 Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

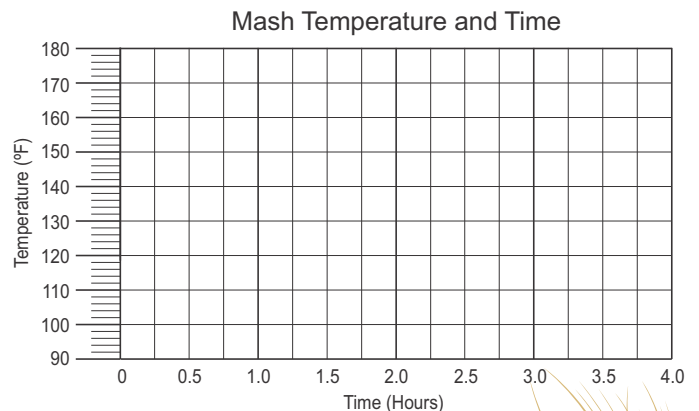
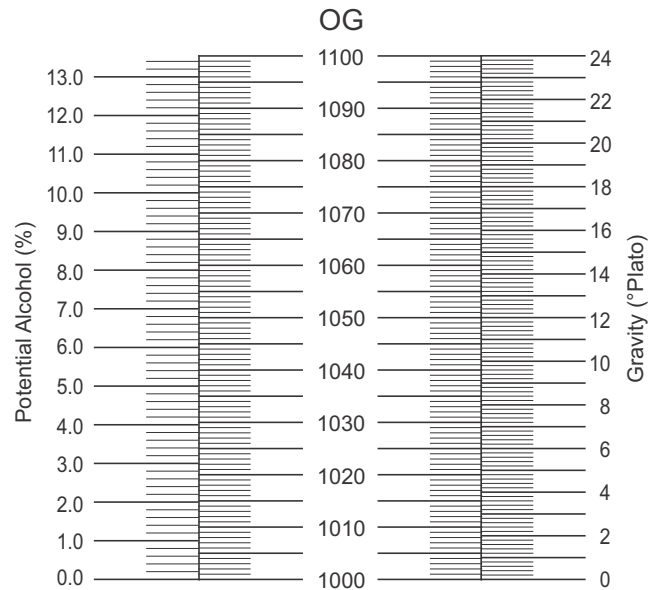
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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

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!) (/ /)



Boomchugalug.com

