



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
1 lb Amber Candi Sugar
1 lb Dextrose
8 oz CaraRed Malt
6 oz Melanoidin Malt
2 oz De-husked Carafa I Malt

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: Safale S-04 Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

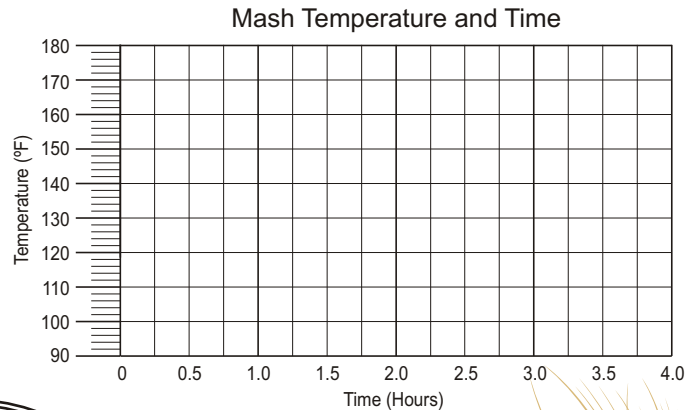
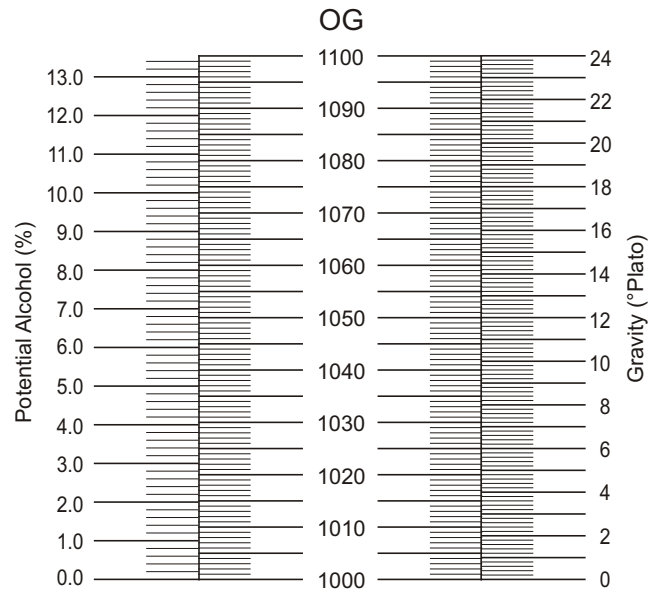
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. Please see www.boomchugalug.com/wyeast.htm for complete liquid yeast activation instructions.

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!) (/ /)



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!