



May all your fermentations be Great Fermentations!

Brain Eater Pale Ale – *Your brain will be consumed by Citra hops!*

HOPS! That what you get with Brain Eater, modeled after a famous undead ale hailing from Northwest Indiana. Hop-bursting with Citra hops at the end of the boil and a big dry hop addition bring out all the flavor of the hops without a ton of bitterness. The perfect beer for the impending zombie apocalypse!

BEER SPECS

Original Gravity:

1.059 —1.061 @ 65% efficiency

1.064 —1.066 @ 70% efficiency

1.069 —1.071 @ 75% efficiency

Final Gravity: 1.012—1.016

IBU: 55-60

ABV%: 5.6% - 7.7%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate mash temperature is recommended to create a slightly more fermentable wort that will lead to an easy-drinking pale ale. We suggest a mash temperature of 150° - 152°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation is recommended to improve clarity, reduce sedimentation and for dry-hopping. Leave dry hops in contact with the beer for 4-7 days. If not doing a secondary fermentation, we recommend adding the dry hops after primary fermentation is complete.

RECIPE DETAILS

11 lbs. 2-Row Brewer's Malt

1 lb. Munich Malt

0.50 lb. Crystal 60L Malt

0.50 lb. Melanoidin Malt

0.50 lb. Carapils Malt

FERMENTABLES

-60 minute boil-

0.5 oz. Citra hops, added as a first wort addition as wort is collected from the mash tun

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

1.0 oz. Citra hops, added 15min from the end of the boil

1.0 oz. Citra hops, added 10min from the end of the boil

1.0 oz. Citra hops, added 5min from the end of the boil

1.0 oz. Citra hops, added at the end of the boil

3.0 oz. Citra hops, added as a dry hop

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1968 London ESB, White Labs WLP 002 English Ale Yeast, Safale S-04 Dry Yeast

Note: *If using a liquid yeast, a yeast starter or two packs of yeast is highly recommended.*

