



# SUMMER ALE



This light and refreshing summer beer is great for sitting on a patio and soaking up the sunlight. Light in both color and alcohol, the summer ale is maybe too easy to drink. The additions of lemon peel and grains of paradise gives a little citrus and spice character to keep it interesting.

## Ingredients

- Flaked Wheat 1 lb
- Cara-Pils 8 oz
- Light Liquid Malt (LME) 4 lb
- Wheat LME 2.5 lb
- Mt. Hood 1.5 oz
- Seeds of Paradise .2 oz
- Lemon Peel 1 oz
- Whirlfloc Tablet 1 pc

Yeast: G03 Dieter,  
Wyeast 1007 or  
Safale K-97

## Brew Specs

**Style:** Blonde  
**OG:** 1.043  
**FG:** 1.011  
**IBU:** 21  
**ABV:** 4.3%  
**Yield:** 5 Gallons  
\*specs assuming four gallon boil

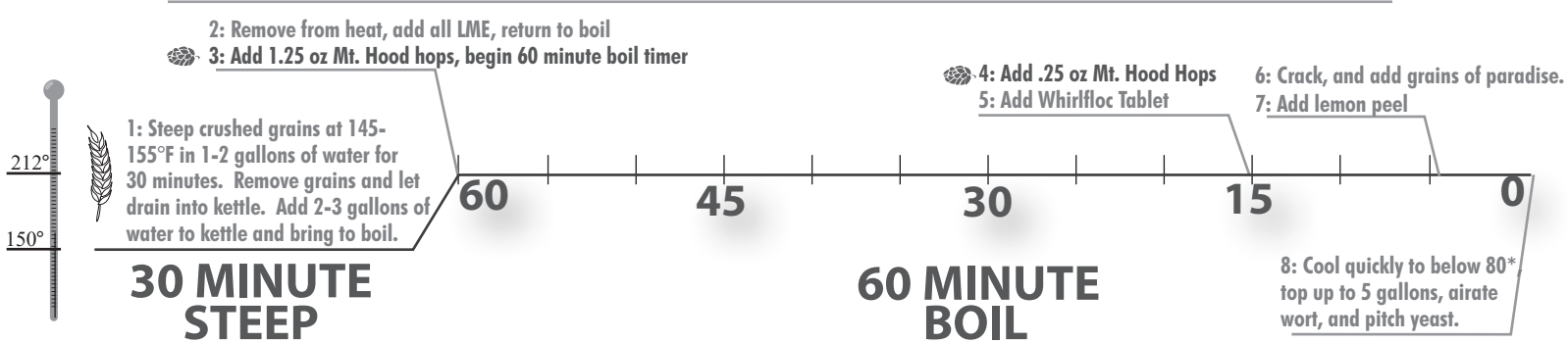
## Fermentation

1 Stage Fermentation  
 7-14 days at 62-72°F  
**or**  
2 Stage Fermentation  
 Primary: 4-6 days at 62-72  
 Secondary: 10-14 days at 62-72°F  
Bottle and condition at 60°-70°F for 7-21 days or until carbonated

## Recipe Tips

- Crack the grains of paradise with a rolling pin or beer bottle prior to adding to the boil.
- You can also add a little lemon zest right at flame out to give more lemon flavor. .25 - .5 oz should be plenty.

## Brew Schedule



## Brewing Notes and Measurements

Brew Date \_\_\_\_\_

Measured Original Gravity \_\_\_\_\_

Measured Volume in Primary \_\_\_\_\_

Days in Primary \_\_\_\_\_

Days in Secondary \_\_\_\_\_

Measured Final Gravity \_\_\_\_\_

Date Bottled/Kegged \_\_\_\_\_

Yeast pitching temp: \_\_\_\_\_

Day 1: \_\_\_\_\_ Day 3: \_\_\_\_\_ Day 5: \_\_\_\_\_

Day 7: \_\_\_\_\_ Day 10: \_\_\_\_\_ Day 14: \_\_\_\_\_

## Other Notes/Tasting Notes

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