



Brew Horizons' Recipe

Honey Wheat Ale

Honey Wheat Ale is light ale with honey and refreshing hop flavors, without being bitter. The malt extracts in this recipe result in a blend of 54% Wheat and 56% Barley. The original Gravity should about 1.045. This will vary slightly depending on the amount of fermentable sugar extracted from the grain and the sugar content of the honey used. No flavor hop addition (10 to 15 min boil) has been included to avoid masking the subtle honey flavors. Cascade hops were selected for their complementary citrus character.

Ingredients for 5 gallons:

- 4 lb. Alexander's Wheat Malt Extract Syrup (60% wheat / 40% barley)
- 1.4 lb. Plain Light (Pale) Malt Extract Syrup
- 1 lb. Weyermann Light Munich Malt (Grain – crushed)
- 1 lb. Honey (Brewer's Choice of Brand & Variety) (Simmer Final 10 minutes)
- 1 oz. Cascade Hop Pellets @ _____% alpha (record # from hop package)
 - $\frac{3}{4}$ oz Cascade for Bittering (full boil – 40 to 60 minutes)
 - $\frac{1}{4}$ oz Cascade for Aroma (end of simmer – off heat 2 to 5 minutes)
- $\frac{1}{2}$ tsp. Irish Moss (aides in settling and clarification, add for final 10 min of rolling boil)
- $\frac{3}{4}$ cup Priming Sugar (dextrose/corn sugar) for bottling
- 1 Boil Bag for grain
- 1 pkg. Ale Yeast (recommended = SafAle S-04)

Step-By-Step Instructions:

1. Remove the labels from both malt cans and submerge the cans in warm tap water. Heating the extract this way will make it easier to pour out of the can.
2. Put the crushed grains into the boil bag.
3. Put 1 to 1 $\frac{1}{2}$ gallons of cold water into a large pot. This pot should have a capacity of at least 2 gallons to avoid boil over.
4. Place the bag of grain into the cold water and apply Medium/High heat. Bring the water slowly to a boil (20-30 minutes). Remove from heat as soon as the mixture begins to boil and remove the boil bag of grain.
5. Add the Malt extracts and $\frac{3}{4}$ of the Cascade hops to the pot. This is called the "wort" (pronounced wûrt).
6. Reapply heat and bring to a boil. Boil for 40 minutes.
7. While the wort is boiling, clean all of your brewing equipment. We suggest a cleanser such as B-Brite. Your fermenter should also be sanitized with bleach or C-Brite Sanitizer. Make sure any bleach is completely rinsed off. We also recommend rinsing C-Brite, although this is not absolutely necessary. (See C-Brite package for more information.)

8. Add about 3 gallons of cold water (the colder the better) to your cleaned and sanitized fermentation vessel.
9. After the wort has boiled for 40 minutes add ½ tsp. of Irish Moss. Boil 10 Minutes.
10. Reduce heat and add the 1lb of Honey.
11. Stir in the honey while maintaining a temperature that is just below a boil (ideal range 170 to 200) for 10 more minutes.
12. Remove from heat and add the final ¼ oz of Cascade Hop Pellets.
13. Let stand for 2-5 minutes then pour into your fermenter with the cold water. There will be solids from the boil, as well as, solids from the hop pellets in the wort. It is OK to pour everything into the fermenter. The solids will settle at the end of fermentation. If you prefer, the wort can be poured through a large, sanitized, screen strainer to remove excess solids.
14. Add additional cold water, if necessary, to bring the volume of liquid in your fermenter to a full 5 gallons.
15. Pitch the yeast. We have found the best method to be sprinkling the yeast evenly over the surface of the wort. You'll want to make sure the wort is under 100 degrees F. A stick-on thermometer for your fermenter is very helpful. If you must wait for the temperature to drop, make sure that the fermenter is tightly covered. Wait no longer than absolutely necessary!!
16. Ferment for 10 to 14 days. The ideal temperature is between 65 and 75. This temperature is most critical during the first 5 to 7 days. The temperature may drop below range later in the process, but shouldn't go above.
17. Bottle.
18. Age for 10 to 14 days at 65 – 75 degrees. This is called 'conditioning' and is when the carbonation is created. The beer will be ready to drink as soon as it carbonates however, some styles may benefit from additional ageing.
19. Drink what will likely become one of your favorite beers.

