

Original Recipe by:
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SUMMER HONEY ALE

BREW DAY

Stage/Time	Type	Qty	Name	%AA	%IBU
Mash	Grain	6.25 lb	GW Organic 2 Row	-	64.5%
		0.87 lb	Wey. Org. Caramunich	-	9.0%
		0.42 lb	Organic Carapils	-	4.6%
		0.42 lb	GW Org. White Wheat	-	4.6%
Boil/20min	Hop	0.3 oz	Sultana Lupulin	23.5	15.4
	Fining	1 tablet	Whirlfloc	-	-
	Nutrient	½ tsp	Yeast nutrient	-	-
Boil/10min	Honey	13 oz	Bee Org. Polyfloral Honey	-	8.7%



American Wheat (1D)

Original Gravity: 1.040 – 1.055 SG

Final Gravity: 1.010 – 1.013 SG

Bitterness: 15 – 30 IBUs

ABV: 4.0 – 5.5%

SRM: 3 - 6

Overall Impression: A clean fermentation that allows bready, doughy, or grainy wheat flavors to be complemented by other flavors that their yeast-driven German counterparts.

FERMENTATION AND BEYOND

Stage	Type	Qty	Name	Notes
Pitch	Yeast	1 pkg	WLP001 California Ale	68-72°F
High Krausen	Honey	13 oz	Bee Org. Polyfloral Honey	Add 3 days into fermentation

TARGET STATS

Batch Size	5 gal
OG	1.048
FG	1.008
~%ABV	6.1
Efficiency	72
IBU	15.4
SRM	8.4

BREW NOTES

Mash Temp	154°F
Mash Duration	60 min
Boil Volume	6.2 gal
Boil Duration	20 min

Notes

Note that the original gravity listed is the expected measurement at the time of yeast pitch for this recipe. Since you'll be adding honey after pitching the yeast, this "original gravity" does not reflect the added fermentability of the late-stage honey addition. Without the second honey addition, the expected final ABV of this beer would be ~5.2%.