

BEACH BUZZ IMPERIAL HONEY BLONDE

BREW DAY

Stage/Time	Type	Qty	Name	%AA	%IBU
Mash	Grain	9 lb	US Pale 2 Row	-	66.7%
		1.5 lb	White Wheat Malt	-	11.1%
Boil/15min	Fining	1 tablet	Whirlfloc	-	-
	Nutrient	½ tsp	Yeast nutrient	-	-
Flame Out	Honey	3 lb	Orange Blossom Honey	-	22.2%
Whirlpool	Hop	2 oz	Idaho #7	12.5	33.7



Braggot (21A)

Original Gravity: 1.035 – 1.170 SG

Final Gravity: 0.990 – 1.010 SG

Bitterness: --

ABV: 3.5 – 18%

SRM: 2- 50

Overall Impression: A braggot is a fermented beverage which blends the characteristics of the base beer with the qualities of mead (honey wine). A wide range of results are possible, depending on the base style of beer, variety of honey and overall sweetness and strength.

FERMENTATION AND BEYOND

Stage	Type	Qty	Name	Notes
Pitch	Yeast	2 pkg	WLP001 California Ale	Ferment @ 67°F

TARGET STATS

Batch Size	5.5 gal
OG	1.074
FG	1.012
~%ABV	8.6
Efficiency	76
IBU	33.7
SRM	5.5

BREW NOTES

Mash Temp	148°F
Mash Duration	60 min
Boil Volume	6.8 gal
Boil Duration	60 min
Whirlpool Temp	208°F
Whirlpool Time	15 min

Notes

Be sure to add the honey right at the end of the boil, **before** the whirlpool hop additions. Delay the cooldown until the whirlpool hops have steeped for 15 minutes.

Ferment at 67°F and cold crashed once finishing gravity has been reached. Carbonate and keg!