

HONEY BROWN ALE (All Grain)

Official NORTHERN BREWER Instructional Document

What would happen if you augmented the slightly dry, caramelly and roasty character of a smooth, mellow English brown ale with the sweet floral flavor of honey? What if you added the honey at the very last possible minute to maximize its presence in the finished beer? What if it was delicious? This recipe is a spinoff of our highly popular Nut Brown Ale kit that combines American malts, hops and ale yeast with honey. A well-balanced and intensely drinkable beer.

O.G: 1.050 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 2 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 8 lbs. Rahr 2-Row Pale
- 0.25 lbs. English Chocolate Malt
- 0.25 lbs. Special B
- 0.25 lbs. Belgian Biscuit
- 0.25 lbs. Briess Special Roast

BOIL ADDITIONS & TIMES

- 0.75 oz. Cluster (60 min)
- 1 lb. Honey (0 min)

YEAST

- DRY YEAST (DEFAULT):

Safale US-05.
Optimum temperature: 59-75°F

- LIQUID YEAST OPTION:

Wyeast #1056 American Ale Yeast.
Optimum temperature: 60-72°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 154° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

0.75 oz. Cluster (60 min)

1 lb. Honey (0 min)

YEAST

DRY YEAST (DEFAULT):

Safale US-05.
Optimum temperature: 59-75°F

LIQUID YEAST OPTION:

Wyeast #1056 American Ale Yeast.
Optimum temperature: 60-72°F