

NORTHERN BREWER'S WHITE HOUSE HONEY ALE

Official NORTHERN BREWER Instructional Document

An original recipe brewed by White House staff and shared with the world as a Northern Brewer kit. Built on a big foundation of malt with strong tones of biscuit and toffee, White House Honey Ale plays down hop bitterness and plays up the fruity and caramelly aspect of English malt and yeast. A late addition of pure honey is the signature calling card of this recipe, imbuing a floral aroma and lightening the body. Ale to the chief!

O.G: 1.062 READY: 4 WEEKS

1 week primary, 2 weeks secondary, 1–2 weeks bottle conditioning

MASH INGREDIENTS

- 9 lbs Rahr 2-row
- 0.75 lbs English Medium Crystal Malt
- 0.5 lbs Belgian Biscuit Malt

BOIL ADDITIONS & TIMES

- 1.5 oz East Kent Goldings (boil for 45 min)
- 1.5 oz UK Fuggles (boil for 15 min)
- 1 lb Honey (boil for 5 min)

YEAST

- **DRY YEAST (DEFAULT):** Danstar Windsor Ale. Optimum temperature: 64-70°F
- **LIQUID YEAST OPTION:** Wyeast #1332 Northwest Ale Yeast. Optimum temperature: 64-72°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

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