

BEERSMITH RECIPE

AMERICAN HONEY PALE ALE All-Grain

O.G: 1.071 READY: 6 WEEKS

FERMENTATION SCHEDULE

1 Week Primary

2-3 Weeks Secondary

2-3 Weeks Bottle Conditioning



This recipe was published on Beersmith.

Brew Builder takes the recipe you choose and converts it to an easy to purchase kit.

Each kit is made true to the exact specifications of the author.

Brew Builder kits are guaranteed fresh! Every all-grain kit is built on demand as orders are received.

Rest assured that you are getting the same high quality ingredients found in all Northern Brewer kits.

INGREDIENTS

BATCH VOLUME

5 Gal

MASH

- 7 lbs. Rahr 2-row
- 3.5 lbs Dark Munich
- 0.5 lbs Honey Malt
- 0.5 lbs Biscuit Malt

HOPS

- 0.4 oz Magnum
- 1.8 oz Cascade
- 0.8 oz Citra

OTHER

- 2 lbs Honey

YEAST

- Danstar Nottingham Ale Yeast

*NOT INCLUDED

- This kit doesn't include the items below. They are sold in bulk and many brewers have a supply on hand:
- 0.25 tsp Irish Moss

SCHEDULE

SINGLE INFUSION MASH

Sacch' Rest: 152°F 60 min

Mashout: 170°F 10 min

BOIL ADDITIONS & TIMES

- 0.4 oz Magnum 60 min
- 0.2 oz Cascade 20 min
- 0.2 oz Citra 20 min
- 0.2 oz Cascade 15 min
- 0.2 oz Citra 15 min
- 0.2 oz Cascade 10 min
- 0.2 oz Citra 10 min
- 0.25 tsp Irish Moss 10 min*
- 0.2 oz Cascade 5 min
- 0.2 oz Citra 5 min
- 2 lbs Honey 0 min

DRY HOPS

- 1.0 oz Cascade 12 days - Add to secondary fermenter

YEAST

- Danstar Nottingham Ale Yeast
Optimum Temperature: 57°-70°F