

# Honey Ale

Simple and clean, easy to drink, always a crowd pleaser. These are just a few of the comments attributed to this beer. Not unlike Charlie Papazian's recipe for Crystal Honey Lager, this ale is as light as any commercial lager but with a distinct honey character and a fuller flavor with the addition of honey malt.

OG: 1.060 FG 1.015 ABV 6%

Extract Recipe:

4 lbs Extra Light Dry Malt Extract  
3 lbs Honey  
1/2 lb Honey Malt  
1 1/2 oz Cascade Hops 10 HBUs (Boiling) 60 mins  
1/2 oz Cascade Hops (Aroma) 1 min

Wyeast 1056 American Ale

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract and honey, and stir until fully dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 1/2 oz Cascade)
- Continue boiling for 49 mins then add 1/2 oz of Cascade hops.
- Continue to boil for 1 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter. Let it age to clarity, then bottle or keg.

All Grain Recipe:

7 lbs 2 Row Malt  
1/2 lb Honey Malt

Add honey to the boil.

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.