



May all your fermentations be Great Fermentations!

## The Bee's Knees — A Dark Mild with a touch of honey sweetness!

This beer is the bee's knees! A British-style dark mild to which we've added a touch of honey character using honey malt. Light, easy to drink and just subtly sweet, this is a perfect session beer for all your sessions...gaming, poolside, cook-outs, you name it!

### BEER SPECS

Original Gravity:

**1.034 — 1.036 @ 65% efficiency**

**1.037 — 1.039 @ 70% efficiency**

**1.039 — 1.041 @ 75% efficiency**

Final Gravity: **1.008 — 1.011**

IBU: 18-22

ABV%: 3.0% - 4.3%

Yield: 5 Gallons

### NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

### MASH & FERMENTATION

#### Suggested Mash Temperature:

A moderate mash temperature is recommended to create a rich malty mild ale. We suggest a mash temperature of 152° - 154°F.

#### Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired.

### RECIPE DETAILS

6 lb.	Mild Malt
0.5 lb.	Amber Malt
0.5 lb.	Honey Malt
0.5 lb.	Extra Dark Crystal Malt
0.25 lb.	Pale Chocolate
0.5 oz.	East Kent Golding hops, added at the beginning of the 60 minute boil
1.0 tsp.	Irish moss ( <i>optional</i> ), added 20 min from the end of the boil
0.5 oz.	East Kent Golding hops, added 20 min from the end of the boil

### FERMENTABLES

### BOIL SCHEDULE

YEAST SUGGESTIONS: Imperial Yeast A38 Juice, Wyeast 1318 London Ale III, or LalBrew Premium New England East Coast dry yeast

