



May all your fermentations be Great Fermentations!

White House Honey Ale – Ale to the Chief?

Creates more bzzzzzz than a White House press conference...introducing the Great Fermentations White House Honey Ale beer recipe kit! This recipe comes courtesy of White House staff who released the recipe to the public. Now you can brew the same beer the President enjoys!

BEER SPECS

Original Gravity:

1.059 —1.061 @ 65% efficiency

1.063 —1.065 @ 70% efficiency

1.067 —1.069 @ 75% efficiency

Final Gravity: 1.010—1.013

IBU: 20-25

ABV%: 6.0% - 7.7%

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 moderately low mash temperature is recommended to create a more fermentable wort that will lead to a light-bodied, crisp beer. We suggest a mash temperature of 150° - 152°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

- 11 lbs.** 2-Row Brewer's Malt
- 0.75 lb.** Amber Malt
- 0.5 lb.** Biscuit Malt
- 1 lb.** Honey (*add to boil, see boil schedule below*)

FERMENTABLES

60 Minute Boil

- 1.5 oz.** East Kent Golding hops, added 45 min before the end of the 60 min boil
- 1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil
- 1.0 lb.** Honey, added 10 min from the end of the boil
- 1.5 oz.** Fuggle hops, added 1 min from the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1098 British Ale, or Safale S-04 dry yeast

If using a liquid yeast, a yeast starter or two packs of yeast is highly recommended

