*May all your fermentations be Great*

# White House Honey Ale – *Ale to the Chief?*

Creates more bzzzzzz than a white house press corps; introducing the Great Fermentations White House Honey Ale beer recipe kit, thanks to the original recipe shared by the White House staff. This extract version of the famous drink will get you one step closer to your very own beer summit.

## BEER SPECS

**Original Gravity: 1.062—1.064**
**Final Gravity: 1.012—1.014**
**IBU:** 22-30
**ABV%:** 6.3% - 6.8%
**Yield:** 5 Gallons

## NOT INCLUDED IN KIT

Yeast

Bottle Caps (*53 caps needed*)

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

Irish Moss *(optional, for clarity)*

## USEFUL INFORMATION

Wort = unfermented beer

Rack = to transfer from one vessel to another

Pitch = to add yeast to the fermenter

OG = Original Gravity: Specific Gravity Before Fermentation

FG = Final Gravity: Specific Gravity After Fermentation

ABV = Alcohol by Volume

ABW = Alcohol by Weight

IBU = International Bittering Units

***Alcohol by Volume Equation:***
***%ABW = (OG-FG) x 105***

## RECIPE DETAILS

| | | |
|---|---|---|
| **6.6 lbs.** | Light liquid malt extract | |
| **1.0 lb.** | Light dry malt Extract | |
| **1.0 lb.** | Honey | FERMENTABLES |
| **0.75 lb.** | Amber malt, crushed | |
| **0.5 lb.** | Biscuit malt, Crushed | SPECIALTY GRAINS |
| **1.50 oz.** | Kent Golding hops, added 45 minutes from the end of the 60 minute boil | |
| **1.0 tsp.** | Irish moss (*optional*), added 20 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-04 dry Yeast

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

## EQUIPMENT

### REQUIRED EQUIPMENT

- 3 gal or larger Brew Pot
- 6.5 gal Primary Fermenter
- Siphon Hose/Racking Cane
- Large Spoon or Paddle
- Air Lock
- Hydrometer
- Thermometer
- Cleanser
- Sanitizer
- Bottles or Kegging System

### RECOMMENDED EQUIPMENT

- 7.5 gal Brew Pot
- Wort Chiller
- 5 gal Secondary Fermenter
- Thief
- Oxygen Cylinder
- Aeration Stone
- Auto Siphon

# Brewing Instructions: White House Honey Ale

## PRIOR TO BREWING

1. **Clean and Sanitize** all equipment, tubing, etc.
2. If using liquid yeast, remove package from refrigerator and 'smack' the pack to release the nutrients. Allow pack to swell for 4-8 hours at room temperature. If using dry yeast, do not rehydrate your yeast.

*(If using a liquid yeast, a yeast starter or two packs of yeast is highly recommended.)*

## BREWING DAY

1. Fill kettle with water and heat to 160°F.
   - Partial boil method: fill kettle with as much water as possible while leaving room for grains, malt extract, and boil volume.
   - Full boil method: fill kettle to approximately 6.5 gal water for a volume of 5 gal post-boil.
2. Turn off burner (remove kettle from heating element if using an electric stove). Place crushed specialty grains in a muslin bag and soak in **150°-155°F water for 30 minutes**. Remove bag, and allow remaining water in grains to drain into kettle. Do not squeeze the grains.
3. While stirring, add malt extracts until fully dissolved.
4. Turn the heat on and bring wort to a boil. WATCH OUT! Just before the boil, the wort rapidly rises.
5. OPTIONAL: Rehydrate Irish moss in 1/2 cup warm water. Set aside.
6. Boil for a total of one hour. Add 1.5 oz Kent Golding hops 45 minutes before the end of the boil. With 5 minutes remaining in the boil, add 1 lb Honey. Stir constantly during this addition to avoid scorching on the bottom of the kettle. Add 1.5 oz Fuggle hops 1 minute before the end of the boil.
7. At end of boil, chill wort as quickly as possible to between **60° and 70°F** with a wort chiller or an ice bath. Place lid on kettle while chilling.
8. Siphon or pour cooled wort into fermenter leaving as much sediment behind as possible:
   - Partial Boil: Add sterile water (packaged drinking water) to fermenter to reach 5.25 gal.
   - Full Boil: Siphon entire volume of wort into fermenter.
9. **Aerate wort** well by stirring, shaking or oxygenating.
10. Sanitize yeast package and use sanitized scissors to open package. Pitch yeast and attach airlock. If using a yeast starter, pitch entire contents of yeast starter into wort.
11. Move fermenter to a dark place with a steady temperature between **60°-72°F**.

## FERMENTATION

1. Primary Fermentation: Allow beer to ferment for 5-7 days, then proceed to STEP 2 or 3.
2. Secondary Fermentation (*optional*): Transfer beer to a 5 gal carboy, leaving behind the sediment. Allow beer to clear another 5-7 days, then proceed to STEP 3.
3. Check gravity prior to proceeding with bottling to ensure fermentation is complete. (Reference *Final Gravity* under '*Recipe Details*')

## BOTTLING

1. Ensure there is no bubbling in the airlock, and that your beer has reached final gravity.
2. **Clean and sanitize** all bottles, caps, bottling equipment and bottling bucket.
3. Dissolve **3/4 cup (5 oz) priming sugar** in 2 cups boiling water. Boil for 5 min then chill to 70-80F and add to bottling bucket.
4. Siphon beer from fermenter into bottling bucket, being careful not to rouse up sediment on bottom of fermenter.
5. Stir thoroughly but gently to avoid introducing oxygen.
6. Using the bottle filler, fill bottles and cap them.
7. Store bottles at room temperature for **2 weeks** or until carbonated
8. Enjoy!

## TIPS FOR SUCCESS

1. Clean AND Sanitize!
2. Avoid using softened water or Reverse Osmosis water.
3. Make sure the specialty grains are loose inside the muslin bag to ensure water reaches the entire amount.
4. Tie muslin bag to handle of kettle to prevent potential scorching on bottom of kettle.
5. Be sure not to exceed 155F while steeping grains to avoid unwanted flavors.
6. Turn off heat source and stir well while adding malt extract to avoid scorching on the bottom of the kettle.
7. Keep a spray bottle of water at hand to spray top of wort if it nears a boil over.
8. While racking, be sure not to introduce oxygen into your beer by splashing or shaking.
9. Maintain a constant temperature during fermentation.
10. Visit www.greatfermentations.com for more brewing tips and tricks.