

Honey Brown Lager

(All Grain)

Ingredients

11 lb. Weyermann Light Munich *
.5 lb. Dingemans Carapils Malt 7.7° L*
1 lb. Gambrinus Honey Malt 20° L*
.25 lb. Thomas Fawcett Pale Chocolate

1 lb Clover Honey

1 oz Perle Hop Pellets (Bittering)

Wyeast # 2112 XL California Lager Yeast

1 Muslin Bags

5 oz Priming Sugar (for bottling)

* The malted grains are all **crushed together** in the clear plastic bag.

Statistics

Original Gravity	1.062
Final Gravity	1.017
Alcohol Content	5.8%

Procedure

A *few hours before you begin to brew*, prepare your liquid yeast according to the package instructions. We assume that you are familiar with all-grain homebrewing techniques, so these procedures are abbreviated.

1. Mash for an hour at 152°F with a 1.25 quarts of water per pound of grain. Adjust this temperature to personal preference. Lauter and sparge as normal up to 6 gallons (adjust for your rate of boil-off).
2. Boil for an hour, adding hops along the schedule detailed above. Keep an eye on the pot to avoid boil-overs.
3. With 15 minutes left in the boil, add ½ teaspoon of Irish Moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
4. At the end of the boil, chill the wort as quickly as possible. A copper or stainless steel immersion chiller is a great way to accomplish this.
5. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
6. Store the fermenter where the temperature will be a fairly constant 60° – 65°F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter until active fermentation is complete (no signs of active fermentation for the last 2 to 3 days).
7. This beer may benefit from a secondary fermentation. This extended aging at cool temperatures should be done in a glass carboy for an additional 2 to 3 weeks before bottling.
8. When ready to bottle, siphon beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

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