

The White House's Honey Ale

(All Grain)

After news broke the president was brewing in the White House, homebrewers across the country demanded the recipe. The original, made with the White House's own personal supply of honey, was offered up to the homebrewers of the country. So without any further ado, America - this one's for you.

Ingredients

11 lb. Briess Pale *
12 oz. Muntons Crystal* 60° L
8 oz. Dingemans Biscuit Malt*

1 lb. Golden Honey

1 oz. Kent Golding Hop Pellets (Bittering) with 45 minutes left in the boil.
½ oz. Fuggle Hop Pellets (Bittering) with 45 minutes left in the boil.
½ oz. Fuggle Hop Pellets (Finishing) at the end of the boil.

Danstar Windsor Dry Ale Yeast

3 Muslin Bags
5 oz Priming Sugar (for bottling)

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

Statistics

Original Gravity 1.064
Final Gravity 1.019
Alcohol Cont 6.0%

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, add the honey and 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 65° – 70°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. When ready to bottle, siphon the 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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