

Braggot

Braggot has a long and storied history, not unlike the two components that make it up, beer and mead. Flavors of fresh ale mix with the slight sweetness and aromatics of honey to make an ale the vikings would have pillaged to get their hands on.

Ingredients

4 lb Keystone Pale LME
4 lb Wildflower Honey

Statistics

| | |
|------------------|-------|
| Original Gravity | 1.057 |
| Final Gravity | 1.017 |
| Alcohol Content | 5.2% |

1 oz Sovereign Hop Pellets with 60 minutes left in the boil.

White Labs WLP001 California Ale Yeast or WYEAST #1056 American Ale

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 basic homebrewing techniques, so these procedures are abbreviated.

1. Add up to 2.5 gallons of water to your brew kettle (keep enough head space to avoid boil-overs) and bring to a boil.
2. Turn of heat and add can of liquid malt extract. Once dissolved, bring back to a boil.
3. Once boiling, place the bittering hops in a muslin bag, add them to the pot, and set your timer to boil for 60 minutes. Keep an eye on the pot to avoid boil-overs.
4. After 45 minutes of boiling, add ½ teaspoon of Irish moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
5. After 60 minutes of boiling, turn off the heat.
6. Add both containers of honey (only after you have turned the heat off). Stir until completely dissolved
7. Put a lid on your pot and cool it in an ice bath (use your sink) for about 30 minutes. Remove the hop bags from the kettle.
8. Pour 2 gallons of cold water into your *sanitized* fermenter, add the cooled wort (the stuff in your pot), and top up with additional water to 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
9. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast to the wort.
10. 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 done (no signs of active fermentation for the last 2-3 days).
11. This beer may benefit from a secondary fermentation. This extended aging should be done in a glass carboy for an additional 2–4 weeks before bottling (optional).
12. When ready to bottle, siphon the beer into your sanitized bottling bucket, leaving the 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.

Keystone Homebrew Supply

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