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Honey-Ginger Spice Beer

Ingredients for 5 gallons of final product (5.5 gallons fermented wort)

Ingredients	Quantity	
	Lb.	Oz.
Grains:		
2-row pale malt	6-1/4	
Munich (10L)	1/2	
Wheat	3-1/4	
Hops:		
Northern Brewer (8% alpha acid - 21% util)		1/2 (90 minutes for bittering)
Cascades (5% alpha acid - 21% util)		1 (90 minutes for bittering)
Cascades (5% alpha acid - 11% util)		1/2 (90 minutes for flavoring)
Fuggles		1/2 (10 minutes for aroma)
IBU: approx. 31 (International Bittering Units)		
Spices:		
Crystallized ginger		2 (chopped and added 5 minutes before end of boil)
Cinnamon sticks, cloves, coriander		1/8 (in hop bag at end of boil)
Water Treatment: (adjust with salts to approximate depending on water analysis)		
Calcium	100 ppm	
Sulfate	300 ppm	
Chloride	30 ppm	
Mash Temperature:	160°F	
Original Gravity:	1060	
Terminal Gravity:	1015	
Honey: 3/4 lb. Citrus (orange blossom) honey, pasteurized and added to fermentation according to prescribed method. For more information see "Honey & Homebrewing" available for download at www.nhb.org/foodtech/ .		

This "all grain" recipe was developed by a microbrewer. It has been scaled down for homebrewing batches. The most important factors contributing to the success of the resulting beer are the addition of honey at high kraeusen, and the compensating higher mash temperatures. Since different brewing systems yield different extraction rates, all brewers should take their experience into account when interpreting any recipe.

Recommended procedure for a adding honey to beer:

Honey should be added to the beer at high kraeusen (peak of fermentation activity), diluted (with hot pasteurized water) to the original specific gravity of beer and cooled to the temperature of the fermenting beer. There should be an increase in mash temperature if more honey is being used to compensate for the dilution factor. Brewers should aim for mash temperatures between 155-162°F to promote more dextrins.

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Honey-Chamomile Ale

Ingredients for 5 gallons of final product (5.5 gallons fermented wort)

Ingredients	Quantity	
	Lb.	Oz.
Grains:		
2-row pale malt	7	
Munich (10L)	3/4	
Carapils (dextrin malt)	1/2	
Hops:		
Centennial (9% alpha acid - 21% util)		3/4 (90 minutes for bittering)
Cascades (5% alpha acid - 11% util)		1/2 (30 minutes for flavoring)
Fuggles		1/2 (10 minutes for aroma)
Mount Hood		1/2 (end of boil)
IBU: approx. 25 (International Bittering Units)		
Spices:		
Chamomile		1 (in hop bag at end of boil)
Water Treatment: (adjust with salts to approximate depending on water analysis)		
Calcium	100 ppm	
Sulfate	300 ppm	
Chloride	30 ppm	
Mash Temperature:	158°F	
Original Gravity:	1045	
Terminal Gravity:	1011	
Honey: 3/4 lb. clover honey, pasteurized and added to fermentation according to prescribed method. For more information see "Honey & Homebrewing" available for download at www.nhb.org/foodtech/ .		

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Recommended procedure for a adding honey to beer:

Honey should be added to the beer at high krausen (peak of fermentation activity), diluted (with hot pasteurized water) to the original specific gravity of beer and cooled to the temperature of the fermenting beer. There should be an increase in mash temperature if more honey is being used to compensate for the dilution factor. Brewers should aim for mash temperatures between 155-162°F to promote more dextrins.

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Honey-Nut Brown Ale

Ingredients for 5 gallons of final product (5.5 gallons fermented wort)

Ingredients	Quantity	
	Lb.	Oz.
Grains:		
2-row pale malt	8.5	
Caramel (120L)	1	
Carapils (dextrin malt)	1/2	
Roasted barley	1/8	
Chocolate malt	1/8	
Hops:		
Northern Brewer (8% alpha acid - 21% util)		1/2 (90 minutes for bittering)
Cascades (5% alpha acid - 21% util)		1 (90 minutes for bittering)
Cascades (5% alpha acid - 11% util)		1/2 (30 minutes for flavoring)
Fuggles		1/2 (10 minutes for aroma)
Fuggles		1/2 (end of boil for aroma)
IBU: approx. 31 (International Bittering Units)		
Water Treatment: (adjust with salts to approximate depending on water analysis)		
Calcium	30 ppm	
Sulfate	100 ppm	
Chloride	30 ppm	
Mash Temperature:	160°F	
Original Gravity:	1060	
Terminal Gravity:	1016	
Honey: 3/4 lb. clover honey, pasteurized and added to fermentation according to prescribed method. For more information see "Honey & Homebrewing" available for download at www.nhb.org/foodtech/ .		

This "all grain" recipe was developed by a microbrewer. It has been scaled down for homebrewing batches. The most important factors contributing to the success of the resulting beer are the addition of honey at high krausen, and the compensating higher mash temperatures. Since different brewing systems yield different extraction rates, all brewers should take their experience into account when interpreting any recipe.

Recommended procedure for a adding honey to beer:

Honey should be added to the beer at high krausen (peak of fermentation activity), diluted (with hot pasteurized water) to the original specific gravity of beer and cooled to the temperature of the fermenting beer. There should be an increase in mash temperature if more honey is being used to compensate for the dilution factor. Brewers should aim for mash temperatures between 155 -162°F to promote more dextrins.

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Buckwheat-Honey Oatmeal Stout

Ingredients for 5 gallons of final product (5.5 gallons fermented wort)

Ingredients	Quantity	
	Lb.	Oz.
Grains:		
2-row pale malt	9	
Chocolate malt	1	
Munich (10L)	3/4	
Caramel malt	1/4	
Black malt	1/4	
Flaked oatmeal	1/2	
Hops:		
Northern Brewer (8% alpha acid - 21% util)		1 (90 minutes for bittering)
Cascades (5% alpha acid - 21% util)		1/2 (90 minutes for bittering)
Cascades (5% alpha acid - 11% util)		1/2 (30 minutes for flavoring)
Fuggles		1/2 (10 minutes for aroma)
Northern Brewer		1/2 (end of boil for aroma)
IBU: approx. 34 (International Bittering Units)		
Water Treatment: (adjust with salts to approximate depending on water analysis)		
Calcium	30 ppm	
Sulfate	100 ppm	
Chloride	30 ppm	
Mash Temperature:	158°F	
Original Gravity:	1066	
Terminal Gravity:	1016	
Honey: 3/4 lb. buckwheat honey, pasteurized and added to fermentation according to prescribed method. For more information see "Honey & Homebrewing" available for download at www.nhb.org/foodtech/ .		

This "all grain" recipe was developed by a microbrewer. It has been scaled down for homebrewing batches. The most important factors contributing to the success of the resulting beer are the addition of honey at high krausen, and the compensating higher mash temperatures. Since different brewing systems yield different extraction rates, all brewers should take their experience into account when interpreting any recipe.

Recommended procedure for a adding honey to beer:

Honey should be added to the beer at high krausen (peak of fermentation activity), diluted (with hot pasteurized water) to the original specific gravity of beer and cooled to the temperature of the fermenting beer. There should be an increase in mash temperature if more honey is being used to compensate for the dilution factor. Brewers should aim for mash temperatures between 155-162°F to promote more dextrins.

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Honey-Sage Pale Ale

Ingredients for 5 gallons of final product (5.5 gallons fermented wort)

Ingredients	Quantity	
	Lb.	Oz.
Grains:		
2-row pale malt	7	
Carapils (dextrin malt)	0.5	
Hops:		
Northern Brewer (8% alpha acid - 21% util)		1 (90 minutes for bittering)
Cascades (5% alpha acid - 11% util)		1.5 (30 minutes for bittering)
Cascades		0.5 (10 minutes for flavoring)
Hallertauer		0.5 (end of boil for aroma)
IBU: approx. 37 (International Bittering Units)		
Spices:		
Fresh sage		0.125 (chopped and put in hop bag)
Water Treatment: (adjust with salts to approximate depending on water analysis)		
Calcium	120 ppm	
Sulfate	350 ppm	
Chloride	30 ppm	
Mash Temperature:	156°F	
Original Gravity:	1045	
Terminal Gravity:	1011	
Honey: 1/2 lb. honey, pasteurized and added to fermentation according to prescribed method. (Sage honey will yield an excellent product.) For more information see "Honey & Homebrewing" available for download at www.nhb.org/foodtech/ .		

This "all grain" recipe was developed by a microbrewer. It has been scaled down for homebrewing batches. The most important factors contributing to the success of the resulting beer are the addition of honey at high kraeusen, and the compensating higher mash temperatures. Since different brewing systems yield different extraction rates, all brewers should take their experience into account when interpreting any recipe.

Recommended procedure for a adding honey to beer:

Honey should be added to the beer at high kraeusen (peak of fermentation activity), diluted (with hot pasteurized water) to the original specific gravity of beer and cooled to the temperature of the fermenting beer. There should be an increase in mash temperature if more honey is being used to compensate for the dilution factor. Brewers should aim for mash temperatures between 155 -162°F to promote more dextrins.