



Bee-Line Honey Wheat (All Grain)

That buzzing in your ears is quickly followed by a thumping in your chest and perspiration trickling down your brow, and then your legs kick into gear, and you're moving fast. No, you aren't being chased by a swarm of bees - you've just caught your first glimpse of this delectable honey wheat! And with that image in mind, you'll make a bee-line to that frosty pint, where you'll relish its lovely, honey-amber hue, and when you clutch that pint, if you're careful not to spill that creamy golden head over your shirt, this effervescent ale will hit your lips, stinging your senses to life with the release of crisp, velvety wheat and the wholesome, floral goodness of honey. Once you're stung, you'll be making a bee-line back for more!

Just the Facts, Ma'am:

BJCP Style: 6D. American Wheat or Rye Beer
Original Specific Gravity: 1.061 - 1.065
Final Specific Gravity: 1.008 - 1.012
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it only helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 6.9%
Color: 6 SRM (Golden-amber, like honey!)
International Bittering Units: 16
Time to Awesome Drinkability: 6 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

5.0 lbs Light Wheat Malt
3.6 lbs American 2-Row Malt
16 oz Gambrinus Honey Malt
1.5 lbs Wildflower Honey

Hops & Hop Addition Schedule:

1 oz Hallertau Hops (Bittering, 60 Minutes)
½ oz Crystal Hops (Flavor, 15 Minutes)
½ oz Crystal Hops (Aroma, 5 Minutes)

Yeast:

Liquid Yeast: Wyeast 1010 American Wheat Yeast or
Wyeast 2565 Kolsch Yeast

Or

Dry Yeast: Safbrew T-58 Yeast or Lalbrew Nottingham Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

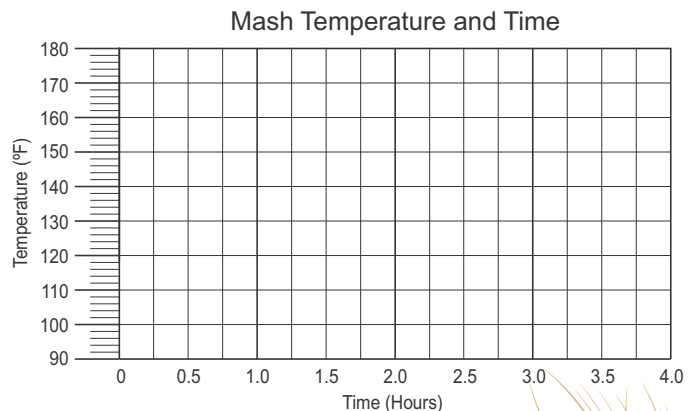
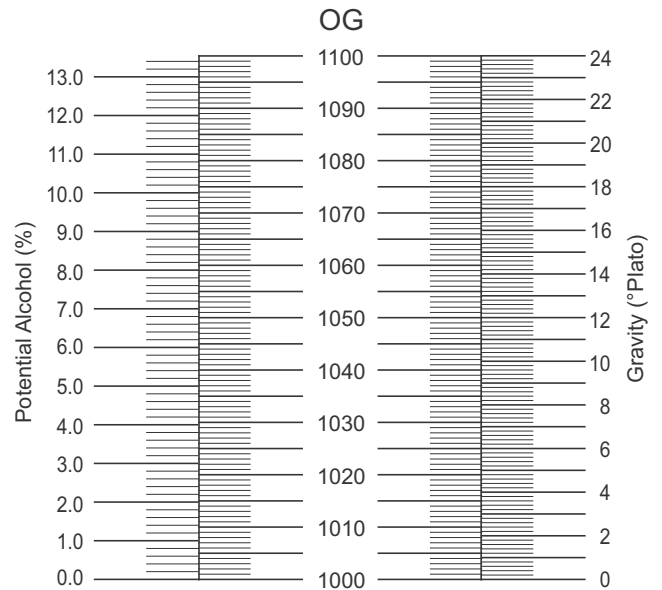
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Mash Schedule:

Saccharification Rest: 152°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes

Brew Statistics:

Brew Day Date (/ /)
Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)
Date I Drank Last Beer (This Stinks!) (/ /)



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