



# Biscuits & Honey Amber Ale (All Grain)

Ah, the wholesome goodness of biscuits and honey make you want to tuck that napkin beneath your chin and dive in for breakfast. But wait! This animated and alluring amber ale is delectable any time of the day! For is there any hour when you wouldn't want to savor the toasty malt flavors infused with caramel and the plate-mopping virtues of biscuits and honey? We see you're struggling to answer, but that's no surprise, for this seductive brew has delighted you into confusion with its ever-so-slight kiss of hop spice. But don't worry—take another hit and enjoy the tonic of this not-just-for-breakfast wholesome amber ale!

### Just the Facts, Ma'am:

BJCP Style: 10B. American Amber Ale  
Original Specific Gravity: 1.063 - 1.067  
Final Specific Gravity: 1.010 - 1.014  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: No  
Liquid Yeast Starter Recommendation: No, but it helps!  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 7.0%  
Color: 15 SRM (Amber Goodness That's Not Just For Breakfast Anymore!)  
International Bittering Units: 25  
Time to Awesome Drinkability: 5 Weeks!

### 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!) ( / / )

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:

4.3 lbs American 2-Row Malt  
4.3 lbs Light Munich Malt  
12 oz 60L Crystal Malt  
12 oz Gambrinus Honey Malt  
12 oz Biscuit Malt  
1 lb Honey (add with 5 minutes left in 60 minute boil)

#### Hops & Hop Addition Schedule:

1 oz Fuggle Hops (Bittering, 60 Minutes)  
½ oz Liberty Hops (Bittering, 30 Minutes)  
½ oz Liberty Hops (Flavor & Aroma, 5 Minutes)

#### Yeast:

Liquid Yeast: Wyeast 1318 London Ale III Yeast or  
Wyeast 1187 Ringwood Ale Yeast

Or

Dry Yeast: Windsor Ale Yeast OR Cellar Science English Ale Yeast

#### Brewing Supplies & Flavors:

5 oz Priming Sugar

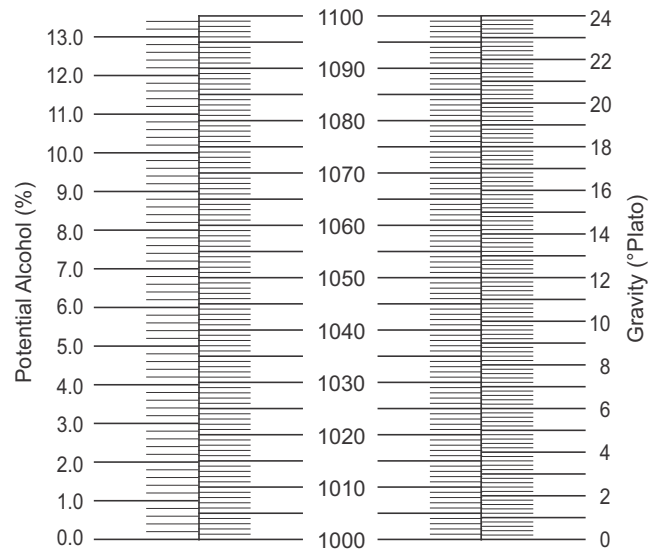
#### Liquid Yeast Activation Before Brewing:

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.

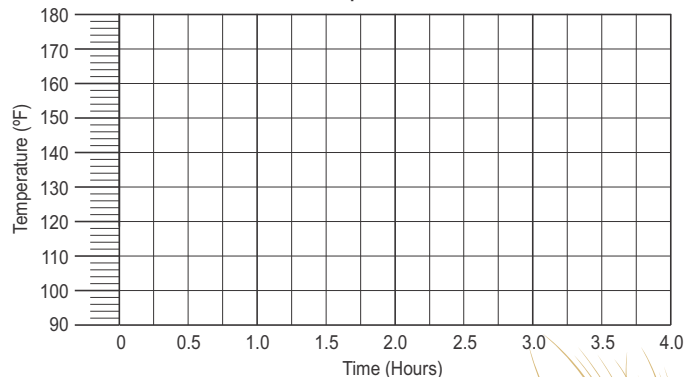
### Mash Schedule:

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

### OG



### Mash Temperature and Time



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