



Indian Summer Honey Red Wheat (All Grain)



The endless days of summer have since past, and the frosty mornings are accompanied by longer shadows and a kaleidoscope of colors in the swaying hardwoods. But before you say farewell to those lazy days of summer, grab a pint of this velvety smooth red honey ale, featuring all the refreshing flavors of those hot days, with creamy wheat maltiness, effortless hop balance, and the goodness of honey, with its floral bouquet in delicate balance with the spicy hop fragrance. So if you need a reminder of those ripe, sultry, everlasting summer days and their heartbreaking transition into an auburn twilight, treat yourself to a pint of Indian Summer Honey Red Wheat, and those feverous days will last forever.

Just the Facts, Ma'am:

BJCP Style: 20. Fruit Beer
Original Specific Gravity: 1.050 - 1.054
Final Specific Gravity: 1.007 - 1.011
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 5.2%
Color: 13 SRM (Red !)
International Bittering Units: 17
Time to Awesome Drinkability: 6 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:

5.1 lbs Light Wheat Malt
3.4 lbs American 2-Row Malt
8 oz Melanoidin Malt
8 oz Gamberinus Honey Malt
2 oz Chocolate Wheat Malt

1.5 lbs Wildflower Honey (add during last 5 minutes of the boil)

Hops & Hop Addition Schedule:

1 oz Mt. Hood Hops (Bittering, 60 Minutes)
½ oz Crystal Hops (Bittering, 60 Minutes)
½ oz Crystal Hops (Flavor & Aroma, 10 Minutes)

Yeast:

Liquid Yeast: Wyeast 1010 American Wheat Ale Yeast or
Wyeast 2565 Kölsch Yeast

Or

Dry Yeast: Safale K-97 Ale Yeast **OR** Safale US-05 Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

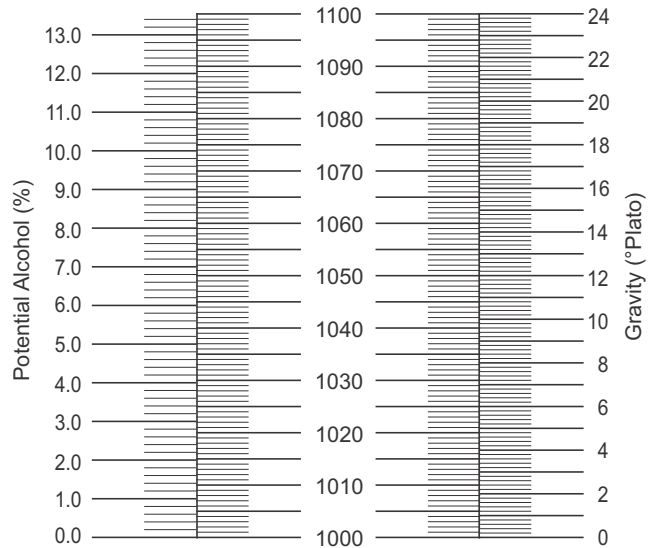
Liquid Yeast Activation Before Brewing:

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.

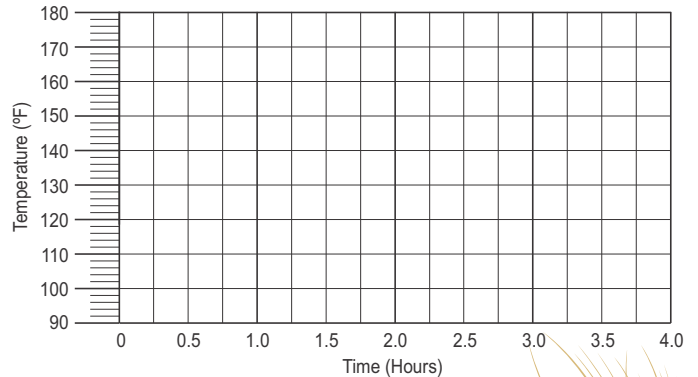
Mash Schedule:

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

OG



Mash Temperature and Time



Boomchugalug.com

