



# Sticky Paws Honey Wheat (All Grain)

This alluring American wheat is amber like wholesome honey, so it's no surprise that you've gotten your hand caught in the honey pot again. Now you've got sticky paws, but what better a way to wash up than to imbibe in this delectable honey wheat? Even the name sounds wholesome, and your tongue will agree, because your senses will be abuzz with the creamy wheat goodness and smooth malty caramel hosting the delicious seam of honey. And though this brew sports an ear-buzzing 7.1% alcohol, you'll be astounded at this ale's remarkable drinkability. So while you're pondering that thought, with your eyes flitting about like bees, don't get your head stuck in the honey pot!

### Just the Facts, Ma'am:

BJCP Style: 6D. American Wheat or Rye Beer  
Original Specific Gravity: 1.062 - 1.066  
Final Specific Gravity: 1.008 - 1.012  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: No  
Liquid Yeast Starter Recommendation: No, but it helps!  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 7.1%  
Color: 10 SRM (Deep Amber Like That Paw Reaching For Your Pint!)  
International Bittering Units: 14  
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:

5.2 lb Light Wheat Malt  
3.4 lbs American 2-Row Malt  
1.5 lbs Wildflower Honey  
14 oz Gambrinus Honey Malt  
5 oz Caramel Wheat Malt  
1 oz Chocolate Wheat Malt

#### Hops & Hop Addition Schedule:

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

#### Yeast:

Liquid Yeast: Wyeast 1318 London Ale III Yeast or  
Wyeast 1272 American Ale II Yeast  
Or  
Dry Yeast: Safale S-04 Dried Ale Yeast

#### Brewing Supplies & Flavors:

½ lb Rice Hulls  
5 oz Priming Sugar

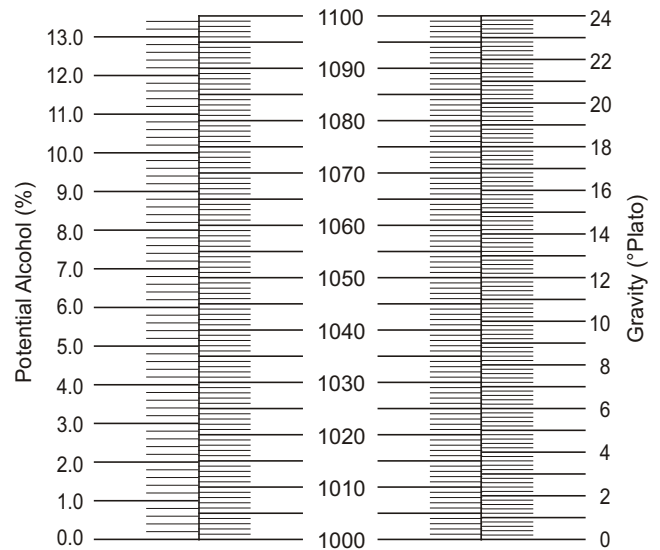
#### Liquid Yeast Activation Before Brewing:

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. Please see [www.boomchugalug.com/wyeast.htm](http://www.boomchugalug.com/wyeast.htm) for complete liquid yeast activation instructions.

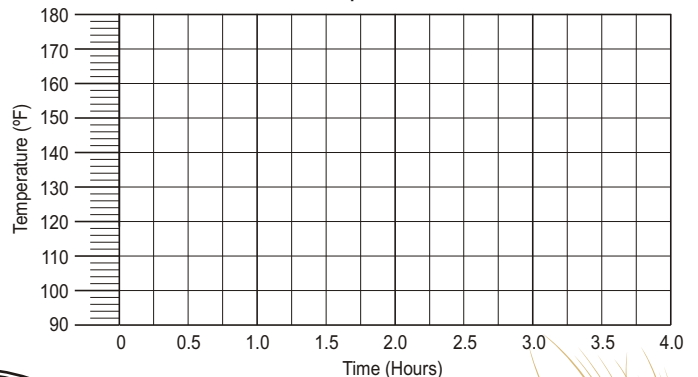
### Mash Schedule:

Saccharification Rest: 151°F for 60 Minutes  
Mash-Out: 168°F for 5 Minutes

### OG



### Mash Temperature and Time



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!