

### Gold Honey Ale

By Randy Pace Date of brewing: 06-16-02 Batch size: 5 Gal.

#### **Ingredients & amounts:**

3 lbs. Coopers DME,  
1 lb. Extra Light DME,  
2 1/2 lbs. Orange Honey  
1 1/2oz Cascade Hops 60 boil,  
1/2oz Cascade Hops 4 min. finishing  
1 vial. White Lab's California Ale yeast,  
1 oz. Cascade Hops dry hopped 8 days  
Time of boil: 1 hr.

When and how grains/hops added:

*1oz hops at start,*

*1/2oz hopps after 30min.*

*Finishing hops last 4 min.*

*1 oz. Cascade Hops added as dry hopping*

Temperature of wort at pitch: 83

Beginning specific gravity: 1052

Ending specific gravity: 1004

Date when racked: 6-30-2002

Date bottled & amount of sugar: 1/3 cup Honey for 2 gal. Bottles

*1/2 cup honey for 3 gal. Keg*

#### **Comments:**

***Excelent Gold Medal Winner State Fair 2002***

### Pace Honey Ale 2

***By Randy Pace Batch Size (GAL): 6.00 Wort Size (GAL): 6.00***

*Anticipated OG: 1.059 Plato: 14.39*

*Wort Boil Time: 60 Minutes*

#### **Grain/Extract/Sugar**

*% Amount Name Origin Potential Color - SRM*  
*69.0% 10.00 lbs. Pale Malt(2-row) America 1.036 2*  
*6.9% 1.00 lbs. Crystal 10L America 1.035 10*  
*3.4% 0.50 lbs. Wheat Malt Belgium 1.038 2*  
*20.7% 3.00 lbs. Honey - Orange Arizona 1.042 0*  
*Potential represented as SG per pound per gallon.*

#### **Hops**

*Amount Name Form Alpha IBU Boil Time*  
*1.00 oz. Cascade Whole 6.30 22.5 60 min.*  
*0.50 oz. Cascade Whole 6.30 5.7 30 min.*  
*0.50 oz. Cascade Whole 6.30 1.9 5 min.*  
*0.50 oz. Czech Saaz Whole 3.90 1.2 5 min.*

#### **Yeast**

*White Labs WLP008 East Coast/Alt Ale*

#### **Notes**

*Dry Hop with 1oz. Cascade or Simcoe*

## **HONEY STEAMER**

*5 gallons, extract/specialty grains*

**Gary & Elisa Wilder** *Brew Your Own Brew Tucson, Ariz.*

"Very smooth with a light sweetness and 6.7 percent alcohol by volume."

### **Ingredients:**

6.5 lbs. light malt extract syrup

0.5 lb. crystal malt, 40° Lovibond

2.5 lbs. honey

1 oz. Bullion hops (8.1% alpha acid), for 25 min.

1 oz. Cluster hops (7.4% alpha acid), for 10 min.

1/3 oz. Irish moss

Wyeast 2112 (California)

### **Step by Step:**

Add crystal malt (in bag) to 2 gals. cold water. Slowly bring to 170° F. Remove grains, bring liquid to boil, and add extract and honey. Boil for 35 minutes, then add Bullion hops. Boil for 15 more minutes, and then add Cluster hops and Irish moss. Boil 10 minutes. Total boil is 60 minutes. Remove from heat and cool. Add water to make 5 gals. Pitch yeast. Prime with corn sugar.

## **REGGAE RED**

**Steven Lonsway** *Homebrew Market Appleton, Wis.*

"A fantastic extract brew with an all-grain taste. Perfect hop/malt balance on the palate with tremendous hop aroma. Definite German tones."

### **Ingredients:** *5 gallons, extract/specialty grains*

- 6.6 lbs. Ireks unhoppled amber extract
- 1 lb. light dry malt extract
- 1 lb. dark crystal malt, 60° Lovibond
- 1 oz. [Northern Brewer](#) hop pellets (8.4% alpha acid), for 60 min.
- 1.75 oz. German Hallertauer hop pellets (3.5% alpha acid), 1 oz. for 15 min., 0.75 oz. for 1 min.
- 1/2 tsp. Irish moss
- Wyeast 1007 (German ale yeast)
- 1 cup light dry malt extract for priming

### **Step by Step:**

Add crushed grain to 2.5 gals. cold water and bring to a boil. Remove grains and add malt extract (both syrup and dried). Bring to a boil, and add Northern Brewer hops. Boil 45 minutes. Add 1 oz. Hallertauer hops and Irish moss and boil 15 minutes more. Total boil is 60 minutes. Add 0.75 Hallertauer hops at cool down. Top off to 5 gals. and pitch yeast. Primary ferment at 70° F for four to five days. Rack to secondary. Bottle when fermentation is complete. OG = 1.050 FG = 1.010.

## **NOSFARATU'S RETURN**

*5 gallons, extract/specialty grains*

**Mark diSimone** *Brew Masters Ltd. Rockville, Md.*

"This beer is silky smooth and has a great chocolate character. Its 10 percent alcohol is totally hidden. It is ranked number one in our 18-year history."

### **Ingredients:**

- 6.6 lbs. gold unhopped malt extract
- 2 lbs. orange blossom honey
- 1 lb. chocolate malt
- 1 lb. pale chocolate malt
- 1 lb. Vienna malt
- 0.5 lb. cara-pils malt
- 0.5 lb. crystal malt, 56° Lovibond
- 1 lb. Munich malt
- 2 oz. Perle hops (8% alpha acid), for 20 min.
- 1 oz. crystal hops (3.2% alpha acid), for finishing
- Wyeast 1742 (Swedish ale)

### **Step by Step:**

Steep grains in 2 gals. of 170° F water for 30 minutes. Remove grains. Add malt and honey to the grain water. Bring to a boil. Add Perle hops and boil for 20 minutes. Remove from heat. Stir in 1 oz. crystal hops. Add to fermenter. Add water to 5 gals. When temperature is below 80° F, pitch yeast. Ferment for seven to 10 days. Place in secondary for seven to 10 days. Prime with corn sugar. Bottle at 1.014. Let age three to four weeks.

## **MONK'S BREATH ABBEY ALE**

**Peter Norton & Geoff Deman** *Liberty Malt Supply Co Seattle, Wash.*

"The fruity malt nose and warming palate balance with a clean maltiness and dry finish. *5 gallons, extract/specialty grains*

### **Ingredients:**

- 6 lbs. Liberty light malt extract
- 3 lbs. Liberty light dry malt
- 1 lb. De Wolf-Cosyns Belgian pale malt
- 0.5 lb. [Briess](#) victory malt
- 1 lb. clear Belgian candi sugar
- 2 oz. Czech Saaz leaf hops (2.6% alpha acid), 1 oz. for 60 min., 0.5 oz. for 5 min., 0.5 oz. at end boil
- Wyeast 3787 (Belgian Trappist high-gravity yeast)
- 3/4 cup sugar for priming

### **Step by Step:**

Crack grains and steep in 6 gals. of 150° F water for 10 to 20 minutes in grain bag. Remove grains and add dry malt, stirring until fully dissolved. Bring to a boil. Add extract and candi sugar. Return to boil. Add 1 oz. hops. Boil 55 minutes. Add 0.5 oz. hops and boil five minutes more. Add last 0.5 oz. Saaz as you turn off heat. Steep for five minutes. Remove hops by scooping with a sanitized strainer. Chill well. Pitch yeast.

OG = 1.088

FG = 1.018-1.022

## **POCAHONTAS' PUMPKIN PLEASER**

**Owen OGletree & Paul Eckloff** *Brewtopia Athens, Ga.*

"This is a rich, smooth pumpkin ale with a nice sweetness and spiciness. It won third place in specialty fruit/spice beers two years ago in the Peach State Brew-Off in Georgia."

*5 gallons, extract/specialty grains*

### **Ingredients:**

- 6.6 lbs. amber malt extract syrup
- 1 lb. crystal malt, 40° to 60° Lovibond
- 1 oz. Willamette pellets, for 45 min.
- 1 oz. Styrian Goldings hop pellets, for 15 min.
- 2 lbs. canned Libby's all-natural pumpkin
- 3 cinnamon sticks
- 1 lb. honey
- 11.5 g. Edme ale dried yeast
- 3/4 cup sugar for priming

### **Step by Step:**

Steep grain in 2 gals. of water while gradually heating kettle. Remove grains at 170° F. At boil add extract, pumpkin, and Willamette hops. Boil 30 minutes. Add two cinnamon sticks, honey, and Styrian Goldings hops. Boil 15 more minutes. Turn off heat and add last cinnamon stick. Add wort to 3 gals. cold water in fermenter. When cooled, pitch yeast. Primary ferment seven to 10 days and secondary one to two weeks.

## **ST. SERAPHIM BELGIAN-STYLE STRONG ALE**

**Byron Burch & Nancy Vineyard** *The Beverage People Santa Rosa, Calif. 10 gallons, extract/specialty grains*

"This beer has overtones of both caramel and nuttiness, with hints of roastiness in the background, augmented by the lushness of two different kinds of Belgian candi sugar. Hops are very much in the background. Splitting the batch and employing two different yeast strains provides an interesting variation, with 1388 being notably the "cleaner" of the two and 3787 providing a richer complexity."

### **Ingredients:**

- 7 lbs. The Beverage People light malt extract
- 6 lbs. The Beverage People amber dry malt extract
- 1 lb. Belgian cara-Vienne malt
- 8 oz. aromatic malt
- 4 oz. extra dark crystal malt, caramel, 120° Lovibond
- 4 oz. Belgian Special B malt
- 2 lbs. The Beverage People rice extract powder
- 1 lb. Belgian amber candi sugar
- 1 lb. Belgian dark candi sugar
- 1 tsp. gypsum
- 1.25 tsp. salt
- 1.5 tsp. chalk
- 9/10 oz. Eroica hop pellets (23.4% alpha acid), for 60 min.
- 1 pint Wyeast 1388 and 1 pint 3787 ale yeast starters
- 1.5 cups corn sugar for priming

OG = 1.072 FG = 1.016

### **Step by Step:**

Steep cracked grains in 150° F water for 45 minutes. Place grains in strainer or collander lined with cheesecloth and rinse with 150° to 160° F water, collecting runoff in the boiling kettle. When runoff is reasonably clear, discard grain. Add malt extracts, gypsum, salt, chalk, and enough water to bring the volume up to about 6 gals. Heat to boiling. When boil begins, add hop pellets and boil for an hour. Quick-chill the wort. Move the wort to fermenting vessels, filling them no more than 2/3 full, and add yeast starters. Ferment between 60° and 70° F. When fermentation appears to be complete, siphon to settling vessels, top them up, and let them stand for three to four days. Siphon to bottling containers, prime, bottle, and let the bottles stand for 10 days to two weeks to carbonate.