

White House Honey Ale

Author:
Date: 9/1/2012
Category: 10 - American Ale
Subcategory: B - American Amber Ale



Kettle Volume: 4.66 gal (S.G.: 1.051)
Boil Duration: 1.5 hr
Evaporation: 0.75 gal
Water Volume Added: 0.0 gal
Final Volume: 3.75 gal (S.G.: 1.064)

Efficiency: 75.0%
Attenuation: 75.0%
Evap/Hour: 0.5 gal

Ingredients:

4.95 lb (67.0%) Pale Liquid
0.75 lb (10.2%) Light
0.38 lb (5.1%) Biscuit Malt (Mout Roost 50)
0.56 lb (7.6%) English Amber Malt
1.0 oz (42.9%) East Kent Goldings (5.6%) - added during boil, boiled 45.0 min
0.75 lb (10.2%) Honey
1.34 oz (57.1%) Fuggle (4.0%) - added during boil, boiled 1.0 min

Style:

Recipe	Guideline
Original Gravity: 1.064	1.045 - 1.060
Terminal Gravity: 1.016	1.010 - 1.015
Color: 12.49 °SRM	10.0 - 17.0
Alcohol: 6.3%	4.5% - 6.2%
Bitterness: 25.2	25.0 - 40.0



Analysis:

Apparent	Real	Weight	Calories
Original Extract: 15.62 °P	15.62 °P	Alcohol: 17.75 g	122.49 kcal
Attenuation: 75.0%	59.9%	Carbs: 22.24 g	84.5 kcal
Terminal Extract: 4.07 °P	6.27 °P	Protein: 1.56 g	6.23 kcal
% Alcohol: 6.3% ABV	4.92% ABW		Total: 213.21 kcal

Carbonation:

Natural Conditioning
Beer Temp: 68.0 °F
Priming Agent Rate: 4.02 g/L
Priming Agent Mass: 93.5 g
Volumes CO₂: 2.5

Forced Carbonation
Beer Temp: 45.0 °F
Pressure: 14.89 PSI
Volumes CO₂: 2.5