# Let It Bee Honey Blonde Ale

**RECIPE INCLUDES:**

1 Can Canadian Blonde Brewing Extract

1 Packet Dry Brewing Yeast (under lid of Brewing Extract)

1 Packet Honey Malt (4 oz. You'll only use 2 oz. for this recipe)

1 Packet Pilsen Malt (4 oz. You'll only use 2 oz. for this recipe)

1 Packet Mt. Hood Hop Pellets (0.5 oz.)

2 Muslin Sacks

1 Packet No-Rinse Cleanser

**YOU'LL PROVIDE:**

1 Cup Honey

Thermometer for Steeping/Mashing - Range up to 175°F

**STEP 1: SANITIZING**

1. Fill clean keg with warm water to the line mark 1 on the back, then add ½ pack (about 1 tablespoon) of No-Rinse Cleanser and stir until dissolved. Once dissolved, the solution is ready to use.
2. Screw on lid and swirl the keg so that the cleaning solution contacts the entire interior of the keg, including the underside of the lid. Allow to sit for at least 2 minutes, and then swirl again.
3. Remove lid and place underneath the spigot, open the spigot and fill the lid. Close the spigot and dispense the cleaning solution from the lid.
4. Dispense all the sanitizing solution into a large bowl. Place your spoon, can opener, and measuring cup into the bowl to sanitize and keep them cleaned throughout the brewing process for at least 2 minutes in cleaning solution before using utensils.
5. After all surfaces have been thoroughly cleaned, do not rinse or dry the fermenter or utensils. Proceed immediately to the brewing process.

NOTE: BE SURE TO SANITIZE EVERYTHING THAT WILL COME INTO CONTACT WITH YOUR BEER.

**STEP 2: BREWING**

1. Brewing beer is the process of combining a starch source (in this case, a malt brewing extract) with yeast. Once combined, the yeast eats the sugars in the malt, producing alcohol and carbon dioxide ($CO_2$). This process is called fermentation.
2. Using a measuring cup, pour 6 cups of water into your clean 3-quart or larger pot.
3. Add the grains to the Muslin Grain Sack and bring your water up to above 155 degrees F.
4. Add the grain sack to the hot water and steep for 30 minutes between 155-165 degrees. (You may add up to another 2 cups of hot water to make sure that your grains can be fully submerged.)

5. Carefully lift the grain sack out of the pot and place into a strainer/colander. Rinse the sack over the pot with 1 cup of hot water. Let drain. Do NOT squeeze the grain bag. Discard grain bag.
6. Remove the yeast packet from under the lid of the Brewing Extract, then place the unopened can in hot tap water.
7. Place the pellet hops into the hop sack tying it closed, then trim away excess material.
8. Bring grain water to a low rolling boil, add in hop sack, and let boil for 5 minutes, then remove from heat.
9. Open the can of Brewing Extract and pour the contents into the hot mixture. Add in your 1 cup honey. Stir until thoroughly mixed. This mixture of unfermented beer is called “wort”.
10. Fill keg with refrigerated water to the #1 mark on the back.
11. Pour the wort, including the hop sack, into the keg, and then bring the volume of the keg to the #2 mark by adding more cold water. You'll leave the hop sack in the wort for the duration of fermentation. Stir vigorously with the spoon or whisk.
12. Sprinkle the yeast packet into the keg, and screw on the lid. Do not stir.
13. Put your keg in a location with a consistent temperature between 65° and 75° F (18.3°-23.8° C) and out of direct sunlight. After approximately 24 hours, you will be able to see the fermentation process happening by shining a flashlight into the keg. You'll see the yeast in action in the wort. The liquid will be opaque and milky, you will see bubbles rising in the liquid, and there will be bubbles on the surface.
14. You’ll ferment for 21 days total. Your fermentation will usually reach its peak in 2 to 5 days (this is also known as “high krausen”). You may see a layer of foam on top of the wort, and sediment will accumulate at the bottom of the fermenter. This is totally normal. Complete fermentation will take approximately 2 weeks. After high krausen the foam and activity will subside and your batch will appear to be dormant. Your beer is still fermenting. The yeast is still at work slowly finishing the fermentation process.

**STEP 3: BOTTLING AND CARBONATING**

1. When your beer is ready to bottle, fill a 1-gallon container with warm water, then add the remaining ½ pack of the No-Rinse Cleanser and stir until dissolved. Once dissolved, it is ready to use.
2. Distribute the cleaning solution equally among the bottles. Screw on caps and shake bottles vigorously. Allow to sit 10 minutes, then shake the bottles again. Remove caps and empty all cleaning solution into a large bowl. Use this solution to clean any other equipment you may be using for bottling. Do not rinse.
3. Add 2 carbonation drops to each 740-mL bottle. For 1-liter bottles, add 2 ½ drops; for ½-liter bottles add 1 drop. Alternatively, you can use table sugar. For other bottle sizes and table sugar conversion chart see: http://www.mrbeer.com/help.
4. Holding the bottle at an angle, fill each bottle to about 2 inches from the bottle’s top.
5. Place caps on bottles, hand tighten, and gently turn the bottle over to check the bottle’s seal. It is not necessary to shake them.
6. Store bottles upright and out of direct sunlight in a location with a consistent temperature between 68-76 degrees F or 20-24 degrees C.
7. Allow to sit for a minimum of 14-21 days to allow full carbonation, once bottles are hard as a rock then your beer is fully carbonated. Some bottles may finish more quickly than others.

| Fermentation | Carbonation | Bottle Conditioning | | Total Brewing Time |
|---|---|---|---|---|
| 3 Weeks | 3 Weeks | 6 - 8 Weeks | = | 3 - 4 Months |

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