



American Homebrewers Association®

BIG BREW

2018

“Rocky Raccoon’s Honey Lager” – All Grain Recipe for 5 gallons (19 L)

CERTIFIED CHARLIE PAPAZIAN RECIPE



INGREDIENTS

for 5 U.S. gallons (19 L)

- 5.75 lb. (2.6 kg) Pilsner malt
- 2.5 lb. (1.13 kg) Honey added after boiling is finished. Do not boil honey.
- 1 oz. (28 g) Cascade hops, 5% a.a., 60 minute boil
- ½ oz. (14 g) Aramis, Mt. Hood, Santiam, or U.S. Tettnang hop pellets, dry hop
- ¼ oz. (7 g) dried aromatic jasmine flowers (optional), added during dry hopping
- ¼ tsp. (1 g) powdered Irish moss
- American lager yeast, Pilsner-type yeast, American ale yeast, or White Labs Cry Havoc yeast
- 6 oz. (170 g) corn sugar for priming bottles, or 2.6 oz. (74 g) corn sugar for keggings

DIRECTIONS

- Mash-in with 6 quarts (5.7 L) of 140° F (60° C) water, hold temperature at 132° F (56° C) for 30 minutes.
- Add 3 quarts (3 L) boiling water to bring temperature to 155° F (68° C), and hold for 30 minutes.
- Raise to 167° F (75° C), laut, and sparge with 3.5 gallons (13.5 L) of 170° F (77° C) water.
- Collect 5.5 gallons (21 L) of runoff. Add 60-minute hops and bring to a full boil.

- After 60 minute boil, turn off the heat, stir in the honey, and chill to room temperature.
- Strain wort into a sanitized fermenter. Bring the total volume to 5 gallons (19 L) with additional cold water if necessary. Aerate the wort very well.
- Pitch yeast when temperature of wort is about 70° F (21° C). Once visible signs of fermentation are evident, ferment at a temperature around 55° F (12.5° C) for about one week, or until fermentation shows signs of calm and stopping.
- Rack from primary to secondary and add the hop pellets and optional Jasmine flowers for dry hopping. Lager the beer between 35 and 45° F (1.5–7° C) for 3 to 6 weeks.

Target Original Gravity: 1.050 (12.5 B)

Target Extract Efficiency: 79%

Approximate Final Gravity: 1.008 (2 B)

IBUs: about 23

Approximate Color: 4 SRM

Alcohol: 5.5% by volume

