



American Homebrewers Association®

BIG BREW

2018

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

CERTIFIED CHARLIE PAPAZIAN RECIPE



This is the original and internationally acclaimed Rocky Raccoon’s Honey Lager with only improved modifications. Use the lightest malt extract available, the freshest hops, and light honey. It is a clean, crisp, exceptionally great tasting light beer with a mellow, aromatic hop flavor. The use of honey encourages a very complete fermentation and a bit higher alcohol content. The lightness of flavor really can do justice to your finest hops. This recipe should be your foundation for a wide variety of experimenting with toasted malts, hops, other grains, and unusual ingredients. It is a real delight and hundreds of homebrewers have won first-place awards at homebrew competitions around the United States with this recipe or a variation of it.

INGREDIENTS

for 5 U.S. gallons (19 L)

- 3½ lb. (1.6 kg) plain extra-light dried malt extract
- 2½ lb. (1.1 kg) light clover honey
- 1½ oz. (42 g) Cascade hops (60 minutes), or try 2 oz. (56 g) Saaz for a Pilsner-like character
- ½ oz. (14 g) Cascade hops (finishing)
- ¼ tsp. (1 g) Irish moss

- American lager, Pilsner-type yeast, American Ale yeast, or White Labs Cry Havoc yeast
- 6 oz. (170 g) corn sugar or 10 oz. (283 g) dried malt extract (for bottling)

DIRECTIONS

Add the malt extract, honey, and boiling hops to 1½ gallons (5.7 L) of water and boil for 60 minutes. Add Irish moss for the last 10 minutes of the boil. Add the finishing hops during the final 2 to 4 minutes of boiling. Strain, sparge, and transfer immediately to 2 gallons (7.5 L) of cold water in the fermenter. Top off with additional water to make 5 gallons (19 L). Add the yeast when wort is cool, and ferment to completion. Bottle when fermentation is complete.

O.G.: 1.048–1.052 (12–13 B)

F.G.: 1.004–1.008 (1–2 B)

Bitterness: 23 IBU

Color: 4 SRM

Alcohol: 5.8% by volume