

Honey Rose Golden Ale-Homebrew

Type: All Grain
Batch Size: 5.0 gal
Boil Size: 5.7 gal
Boil Time: 60 min
End of Boil Vol: 5.5 gal
Final Bottling Vol: 4.8 gal
Fermentation: Typical Ale
Taste Notes:



Prepare for Brewing

Total Water Needed: 7.1 gal

Water Prep

Amt	Name	Type	#	%/IBU	Volume
7.1 gal	Distilled Water	Water	1	-	-
1.38 g	Epsom Salt (MgSO4) (Mash)	Water Agent	2	-	-
1.25 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	3	-	-
0.82 g	Calcium Chloride (Mash)	Water Agent	4	-	-
0.24 g	Salt (Mash)	Water Agent	5	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
4 lbs	Millet, Pale, Grouse (2.0 SRM)	Grain	6	34.8 %	0.3 gal
2 lbs 8.0 oz	Rice, Pale, Eckert (2.0 SRM)	Grain	7	21.7 %	0.2 gal
1 lbs 8.0 oz	Buckwheat, Caramel, Grouse (5.0 SRM)	Grain	8	13.0 %	0.1 gal
1 lbs 8.0 oz	Millet, Munich, Grouse (3.0 SRM)	Grain	9	13.0 %	0.1 gal
12.00 ml	Ondea Pro (Mash 130.0 mins)	Other	10	-	-
11.00 ml	Ceremix Flex (Mash 130.0 mins)	Other	11	-	-

Mash Steps

Name	Description	Step Temperature	Step Time
Mash Step	Add 2.9 gal of water at 139.01 F	125.00 F	20 min
Mash Step	Heat to 175.00 F over 40 min	175.00 F	45 min

- Fly sparge with 4.2 gal water at 209.00 F
- Add water to achieve boil volume of 5.7 gal
- Estimated pre-boil gravity is 1.063 SG

Notes

Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	Honey [Boil] (1.0 SRM)	Sugar	12	17.4 %	0.2 gal
2.09 g	Epsom Salt (MgSO4) (Boil)	Water Agent	13	-	-
1.89 g	Gypsum (Calcium Sulfate) (Boil)	Water Agent	14	-	-
1.23 g	Calcium Chloride (Boil)	Water Agent	15	-	-
0.36 g	Salt (Boil)	Water Agent	16	-	-
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	17	-	-
1.61 g	Yeastex 61 (Boil 10.0 mins)	Other	18	-	-
0.13 lb	Rose Petals (Boil 5.0 mins)	Herb	19	-	-

Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
2.00 oz	Tardif de Bourgogne [1.50 %] - Steep/Whirlpool 60.0 min, 205.00 F	Hop	20	7.4 IBUs	-
1.50 oz	Sonnet Golding [5.40 %] - Steep/Whirlpool 60.0 min, 205.00 F	Hop	21	20.0 IBUs	-
1.00 oz	Contessa [2.40 %] - Steep/Whirlpool 60.0 min, 205.00 F	Hop	22	5.9 IBUs	-
0.50 oz	Loral [12.90 %] - Steep/Whirlpool 60.0 min, 205.00 F	Hop	23	15.9 IBUs	-

Estimated Post Boil Vol: 5.5 gal and Est Post Boil Gravity: 1.068 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.0 gal

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.7 ml]	Yeast	24	-	-

- Measure Actual Original Gravity _____ (Target: 1.068 SG)
- Measure Actual Batch Volume _____ (Target: 5.0 gal)

Fermentation

- Primary temp: 68.00 F Primary length: 7.00 days
- Secondary temp: 68.00 F Secondary length: 0.00 days
- Tertiary temp: 65.00 F Tertiary length: 7.00 days

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.016 SG)
- Carbonation: Keg with 16.06 PSI
- Drink and enjoy!