

EL JEFE

STYLE: MEXICAN STYLE HONEY BEER

DIFFICULTY:



TIME: 2 HOURS

MALT EXTRACT:

Extra-Light DME
Citrus Honey

4 lbs.
2 lbs. 2 min

HOPPING SCHEDULE:

#1 Mt. Hood (7.1% AA)
#2 Mt. Hood
#3 Mt. Hood (pellet)

0.75 oz 60 min
0.50 oz 0 min
1.00 oz. Dry Hop 3 days

STARTING GRAVITY:

1.047

FERMENTATION TEMPERATURE:

60–62 degrees F.

YEAST:

Safale S-05 Dry Yeast

INSTRUCTIONS:

- Fill brew pot with 3g mountain spring water and apply heat.
- When bubbles start to rise from the large pot, turn off the heat and stir in the extract.
- Bring what is now called 'wort' to a full, roiling boil. Watch for boilovers!
- Once the foaming stops, add the contents of the first hop package. (60 min)
- Sanitize your fermenter, strainer, airlock & stopper.
- Maintain the boil (with lid off) for one hour, adding hops as per recipe.
- After 45 min (15 min left), add (1) Whirlfloc tablet.
- After 58 minutes, add (2) lbs of honey (2 min left)
- When the boil is done, turn off the heat, add zero minute hops, place the lid on the pot and cool in a sink until sides are cool to the touch.
- Pour the wort into your sanitized fermenter, add pre-chilled water to bring it up to 5 gallons. Pitch yeast.
- Ferment as close to recommended temperature as is feasible to obtain lager-like characteristics.
- Ferment in primary for 7 days, then add 1 oz. Mt. Hood pellet hops into primary.
- Lightly agitate once per day for 3 days to knock hops down off any remaining krausen.
- Rack to secondary on day 10. Leave in secondary for 2 weeks and then package.