



# Red Eyed Honey Ale Recipe

## Instructions

### Ingredients:



Dextrose  
Brewing Sugar  
1kg



Light Honey  
1 kg



Morgans  
Finishing Hops  
Hallertau



Morgans Premium  
Ale Yeast



Morgans  
Master Malt  
Caramalt

**Other Ingredients:** 200g of Dextrose if kegging with no secondary fermentation or bottle conditioning

### Method:



**1** Clean / sterilize all equipment including fermenter, paddle, and mug (used for steeping)



**2** Sit the malt tin and honey in hot water for 10 minutes to loosen contents



**3** Boil 2,25L of water in kettle



**4** Steep Finishing Hops teabag in 500 ml mug of boiled water for 10 minutes



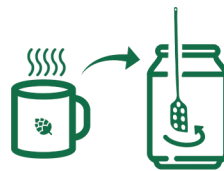
**5** Add 1.5L of boiled water to fermenter with Malt tin contents, Dextrose and Honey then stir to thoroughly dissolve



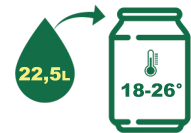
**6** Pour remaining 250ml boiled water into the tin and stir to dissolve the remaining contents, then add to the fermenter



**7** Pour 250ml boiled water into honey jar and stir to dissolve the remaining contents, then add to the fermenter



**8** Add Finishing Hops teabags and steeped water to the fermenter



**9** Add cold water to the fermenter to 22.5L and test temperature – make sure it is between 18-26 degrees before pitching yeast



**10** Take Hydrometer reading and pitch 5g Premium Ale Yeast and stir gently



**11** When fermentation finished check with hydrometer and bottle as per normal

N.B. If kegging, add 200g of Dextrose at step 5