

Premium varietal honey sourced from the United States.

Can be used as a standalone base for mead or honey spirits, or to contribute fermentables as well as flavor and aroma to beer or cider.

# **Usage Guidelines**

Dilute with hot water or wort to help pouring and dispersion. Mechanical agitation or recirculation can help.

Hot side additions have been noted to result in a slight decrease in perceived bitterness; cold side additions will typically maximize honey character and may lead to a slight increase in ester-derived flavors.

For hot side additions, add honey to the whirlpool when temperature is below boiling.

For cold side additions, add honey after yeast has been cropped and/or post-dry hopping.

# **Usage Rate**

Dependent on style. Fermentations with high usage rates of honey (>20% total extract) will benefit from supplementary nutrient additions – we recommend Superfood®.

### Storage

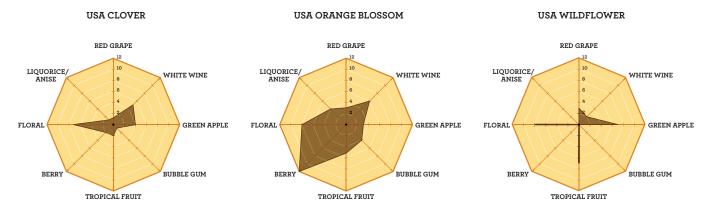
Steady room temperature in an airtight container for up to 2 years.

# Crystallization

Crystallization is a natural and spontaneous phenomenon where glucose separates from water and comes out of solution. This does not affect honey quality. Honey resists crystallization best at temperatures above 77°F/25°C. Crystallized honey can be heated in a water bath to return it to its liquid state.

#### **Available Varieties**

Clover, Orange Blossom, Wildflower





Select Ingredients

800.374.2739 bsgcraft.com sales@bsgcraft.com