

Varietal Honey



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

