



# Honey raspberry ale

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Member

**This** is an interesting recipe that came to me during an incredibly hot summer evening. I needed a cool crisp specialty beer that would satisfy my thirst. I didn't have that beer, but if I did, it would have been made from these ingredients.

## Recipe for 23 litres

1.5 kg plain light dried malt extract  
1 kg clover honey  
250 g crystal malt  
500 g frozen raspberries in sauce  
1 1/2 oz Saaz hop pellets (boiling)  
1/4 oz Saaz hop pellets (finishing)  
1 pkg dried yeast  
3/4-1 cup corn sugar for priming

## Instructions

1. Add crushed crystal malt to 2 litres of cold water and bring to boil.

2. When boiling commences, strain out the grain and pause to savour the sweet tea elixir (just for a minute or two).
3. Add the malt extract, honey, and 1 1/2 oz of Saaz hops and boil for 60 minutes.
4. Add the 1/4 oz of Saaz hops in the last 5 minutes of the boil and again pause to savour the beauty of this creative moment.
5. After the 60 minute boil, remove the pot from the heat and add the 500g of frozen raspberries.

6. Let steep for 20 minutes before transferring into the primary fermentor.
7. Top up with cold water and add yeast when cool.
8. The fruit should be separated from the beer before bottling or transferring to a secondary vessel.



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