

Key Lime White

Important note: this recipe is intentionally barebones. For (much) more information on specific brewing processes, please refer to the "How Bone Up Gets Made" document.

Stats

OG 1.042
FG 1.009
IBU 20
ABV 4.3%
Color 5.1 SRM

*** **

Recipe for 3.5BBL

Grain Bill

75# Pilsner Malt (Proximity)
50# Brewers Malt (Briess)
50# Wheat Malt (Valley)
15# Flaked Oats (Grain Millers)
7# Honey Malt (Gambrinus)
7# Victory Malt (Briess)
10# Rice Hulls

Water

105 gal strike water with 2.5 oz citric acid
75 gal sparge water with 1.5 oz citric acid

Mash

Mash at about 149 for 45 minutes

Kettle Additions

First Wort Hops to bring total IBU to about 20
50mL PATCO (antifoam)
10m 5g Servomyces
Whirlpool 1# Masscade (Four Star Cascade)
70mL PATCO (antifoam)
16x 12oz bottles Nellie & Joe's preservative-free key lime juice
1# Dried lime peel (brand unimportant, we usually go with like Spices Inc or whatever)
4# Lactose

*** **

Recipe for 5 Gallons (based off of original homebrew recipe)

Grain Bill

6# Brewers Malt (Briess)

2# Wheat Malt (Valley)
1# Flaked Oats (Grain Millers)
0.5# Honey Malt (Gambrinus)
0.5# Victory Malt (Briess)

Water

5.5 gal strike water (adjust pH as needed)
5 gal sparge water (adjust pH as needed)

Mash

Mash at about 149 for 45 minutes

Kettle Additions

First Wort Hops to bring total IBU to about 20
Antifoam (optional, unsure of the amount for this scale)
10m 1 Servomyces capsule (optional)
Whirlpool 1oz Masscade (Four Star Cascade)
1x 12oz bottle Nellie & Joe's preservative-free key lime juice
1oz Dried lime peel (brand unimportant, we usually go with like Spices Inc or whatever)
4oz Lactose
Antifoam (optional, unsure of the amount for this scale)

*** **

Notes

- God this beer is annoying to make. There's just so much *stuff* in it. This is the sort of recipe that I look at and say "man, that's some homebrewer shit." And it is, but also everything that's in this beer serves a purpose, so there's not a lot that can be taken out.
 - Actually now that I think about it the wheat used to be a combination of wheat and spelt but we took out the spelt because it's annoying to work with (and, more importantly, it's annoying to get).
- We make a point of getting the preservative-free key lime juice because it seems like it would make sense that preservatives would fuck up fermentation. It comes in a glass bottle and it says "100% juice" on the label or something like that. To the best of my knowledge, Nellie & Joe's is the only brand of key lime juice out there.
- When we started brewing at Bone Up we used to use Kick tablets in everything just kind of by default and it took way longer than I'd care to admit for us to realize that we probably shouldn't do that with this beer because we *don't* want it to drop clear. Anyway for reasons that I'm sure are unrelated to us being boneheads about carrageenan, we had to store the kegs upside down or else they would clear up over the course of the batch and there was a noticeable flavor difference when that happened.
- The homebrew version of this was actually significantly different than the one at Bone Up, despite the recipe being essentially the same. Not sure why, but the homebrew one was way fuller/maltier.