

BACON! SMOKED RED ALE (All Grain)

Official NORTHERN BREWER Instructional Document

Bacon bacon bacon bacon bacon. IT'S BACON! That's right, bacon and beer, together at last. (We honestly don't know what took us so long) This smoked red ale is a bold taste sensation that will drive you hog wild. It delivers the acutely addictive flavor and aroma of bacon in a beer that is savory yet refreshing and astonishingly drinkable. The smooth flavor is malt forward with a gentle bitterness designed to emphasize the sweet and savory nature of this miraculous meat. Cherrywood smoke lends balance and depth of flavor that enhances the perception of bacony goodness. The color is a deep ruby red reminiscent of a perfectly cooked piece of nice crispy bacon. This is one brew that's sure to bring home the bacon and become a fun favorite of all your family and friends. Bacon and Beer - it's a match made in hog heaven.

O.G: 1.058 READY: 6 WEEKS

Suggested fermentation schedule:

- 2 week primary; 2-4 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 6 oz English Chocolate Malt
- 8 oz Gambrinus Honey Malt
- 14 oz Briess Cherrywood Smoked Malt
- 1 lb Caramunich III
- 1.5 lb German Munich Malt
- 8 lb Briess Pale Ale Malt

BOIL ADDITIONS

- 1 oz Willamette (60 min)
- 30 mL Bacon Extract (Flame out)

YEAST

- **DRY YEAST (DEFAULT):**
Safale US-05 Ale Yeast. Optimum temp: 59-75° F
- **LIQUID YEAST OPTIONS:**
Wyeast 1056 American Ale. Optimum temp: 60-72° F
White Labs WLP001 California Ale.
Optimum temp: 68-73° F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 155° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz Willamette (60 min)

30 mL Bacon Extract (Flame out)

YEAST

DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast. Optimum temp: 59-75° F

LIQUID YEAST OPTIONS:

Wyeast 1056 American Ale. Optimum temp: 60-72° F

White Labs WLP001 California Ale. Optimum temp: 68-73° F