

BRICKWARMER HOLIDAY RED (All Grain)

Official NORTHERN BREWER Instructional Document

This strong-ish American amber ale is built for the cold: a substantial gravity for snowy weather, but a fast turnaround so you can get some holiday cheer from fermentor to pint ASAP. Malty but not too sweet, just enough bitterness to balance, a definite but not overstated citrus hop profile (bolstered by real citrus!), this is far from your normal holiday ale. Its saturated copper-red hue comes from a blend of malts: pale chocolate adds a warm, toasty dimension and suggestions of black tea to the fig-and-toffee profile of two authentic English caramel malts. The earthy and dark dried-fruit character of the malt segues into bright floral citrus, thanks to the resinous lime-and-flowers velvet punch of Styrian Goldings (Celeia) and a charge of sweet orange peel at the end of the boil!

O.G: 1.062 READY: 4 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary, 1-2 weeks secondary,
- 1-2 weeks bottle conditioning

MASH INGREDIENTS

- 8 lbs. English Maris Otter
- 1 lb. Torrefied Wheat
- 1.5 lbs Ashburne Mild
- 0.5 lbs. English Dark Crystal
- 0.25 lbs. Bairds Carastan Malt
- 0.25 lbs. Fawcett Pale Chocolate Malt

BOIL ADDITIONS & TIMES

- 3/4 oz. US Magnum (60 min)
- 1 oz. Styrian Goldings (Celeia) (10 min)
- 1 oz. Sweet Orange Peel (0 min)

YEAST

- **DRY YEAST (DEFAULT):** Safale S-04 Ale Yeast. Optimum temp: 64-75° F
- **LIQUID YEAST OPTION:** Wyeast 1028 London Ale. Optimum temp: 60-72° F.
- **LIQUID YEAST OPTION:** White Labs WLP013 London Ale. Optimum temp: 66-71° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

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