

DEAD RINGER IPA (All Grain)

Official NORTHERN BREWER Instructional Document

Dead Ringer is an homage to a benchmark of the American IPA style that's brewed in Michigan. American base malt and crystal malt create the big body and supporting grainy sweetness, while charge after charge of 100% Centennial hops deliver pronounced bitterness with a dominant citrus aroma and flavor. In the glass you get a pale amber color, hop intensity and malt density - substance with the soul of a session beer.

O.G: 1.064 READY: 6-8 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 2-4 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 11 lbs. Rahr 2-Row
- 1 lbs. Briess Caramel 40

BOIL ADDITIONS & TIMES

- 0.75 oz. Centennial (60 min)
- 1 oz. Centennial (20 min)
- 2 oz. Centennial (5 min)
- Dry Hops 1 oz. Centennial - add to secondary fermenter one to two weeks before bottling day

YEAST

Dry yeast (default) Safale US-05.
Optimum temperature: 59-75°F

Liquid yeast Option:
Wyeast #1056 American Ale Yeast.
Optimum temperature: 60-72°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

BOIL ADDITIONS & TIMES

0.75 oz. Centennial (60 min)

1 oz. Centennial (20 min)

2 oz. Centennial (5 min)

DRY HOPS

1 oz. Centennial - add to secondary fermenter one to two weeks before bottling day

YEAST

DRY YEAST (DEFAULT): Safale US-05.
Optimum temperature: 59-75°F

LIQUID YEAST OPTION:

Wyeast #1056 American Ale Yeast.
Optimum temperature: 60-72°F