

IRISH BLONDE ALE (All Grain)

Official NORTHERN BREWER Instructional Document

Capped with a dense meringue of nose-dotting foam, this ale offers up suggestions of buttered toast, warm cereal, and a trace of fruity, herbal hops. A full body with thick mouthfeel, more buttered toast and fruity hops give way to a finish evenly split between malty and bitter. Flaked barley and oat malt build density and a viscous texture with supporting grain flavors.

O.G: 1.059 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 9.75 lbs. Rahr 2-row pale
- 1 lbs. Flaked Barley
- 1 lbs. Fawcett Oat Malt

BOIL ADDITIONS & TIMES

- 0.75 oz. Palisade (60 min)
- 1 oz. Palisade (15 min)

YEAST

- Dry yeast (default) : Safale S-04.
Optimum temperature: 64-75°F

- LIQUID YEAST OPTION:

- Wyeast #1084 Irish Ale Yeast.
Optimum temperature: 62-72°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. Palisade (60 min)

1 oz. Palisade (15 min)

YEAST

DRY YEAST (DEFAULT):

Safale S-04.

Optimum temperature: 64-75°F

LIQUID YEAST OPTION:

Wyeast #1084 Irish Ale Yeast.

Optimum temperature: 62-72°F