

# KIWI EXPRESS (All Grain)

Official NORTHERN BREWER Instructional Document

The setup is old (West Coast-style) but the punchline is new. A big but uncomplicated malt bill plus Wyeast 1056 set the stage and then stay out of the way of the ensuing lupulin circus. Via a blend of New Zealand hop varieties, exotic flavors and aromas permeate your sinuses - sticky tropical fruit, lime oil, equatorial flowers, Tellicherry peppercorns - underpinned with an undeniable earthy funk. All senses saturated with hoppy hues of green and yellow.

## O.G: 1.061 READY: 6 WEEKS

Suggested fermentation schedule:

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

## MASH INGREDIENTS

- 11.5 lbs Rahr 2-row
- 0.5 lbs. Briess Caramel 20
- 0.5 oz New Zealand Nelson Sauvín (60 min)
- 0.5 oz New Zealand Nelson Sauvín (10 minutes)
- 1 oz New Zealand Motueka (10 minutes)
- 2 oz New Zealand Wakatu (10 minutes)

## DRY HOPS

- 1 oz New Zealand Motueka,
- 2 oz New Zealand Wakatu

## 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: 168° F for 10 minutes

## BOIL ADDITIONS & TIMES

0.5 oz New Zealand Nelson Sauvín (60 min)

0.5 oz New Zealand Nelson Sauvín (10 minutes)

1 oz New Zealand Motueka (10 minutes)

2 oz New Zealand Wakatu (10 minutes)

## DRY HOPS

1 oz New Zealand Motueka,

2 oz New Zealand Wakatu

## YEAST

**DRY YEAST (DEFAULT):** Safale US-05.

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## HOP ADDITIONS & TIMES