Official NORTHERN BREWER Instructional Document

Not your typical amber ale—patterned after Belgian-style pale ales, which might be described as slightly less bitter, more fruity versions of English pale ales. Our Phat Tyre kit is copper-red with a fruity, slightly spicy aroma and flavor that comes from a combination of yeast and hops. A blend of Munich, caramel and Victory malts creates a sweet, toasty, bready character that lingers from the aroma through the finish.

O.G: 1.052 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 5 lbs. Belgian Pilsner malt
- 2 lbs. German Munich Malt
- 2 lbs. German Dark Munich Malt
- 0.50 lbs. Victory Malt
- 0.50 lbs. Breiss Crystal 60

BOIL ADDITIONS & TIMES

- 1 oz German Perle (60 min)
- 1 oz Hersbrucker (15 min)

YEAST

- DRY YEAST (DEFAULT): SafAle BE-256 Ale Yeast. Optimum temp: 59°-68° F
- **LIQUID YEAST OPTION:** Wyeast 1762 Belgian Abbey II. Apparent attenuation: 73-77%. Flocculation: medium. Optimum temp: 65°-75° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE OPTION A:

MULTI STEP

Protein Rest: 122° F for 20 minutes

Sacch' Rest: 152 F for 60 minutes

Mashout: 170° F for 10 minutes

MASH SCHEDULE OPTION B:

SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz German Perle (60 min)

1 oz Hersbrucker (15 min)

YEAST

DRY YEAST (DEFAULT): Safale US-05 Ale Yeast. Optimum temp: 59°–75° F

LIQUID YEAST OPTION:

Wyeast 1762 Belgian Abbey II. Apparent attenuation: 73–77%. Flocculation: medium. Optimum temp: 65°–75° F.