

SMOKE BOMB (All Grain)

Official NORTHERN BREWER Instructional Document

Looking for an explosion of flavor that's sure to tantalize your taste buds? Then look no further. Smoke Bomb delivers a 1–2 punch of smoky goodness through the use of smoked malt and smoky chipotle peppers. Although it may seem a bit unusual, the dark, rich flavors of porter are the perfect pairing for chipotle peppers. The peppers have a dark, dried fruit character that draws out the flavors of the crystal malt, while the smokiness of the peppers adds depth and complexity to the smoke from the malts. Add to this subtle notes of roast and bittersweet chocolate delivered with a spicy kick and you've got yourself a bold brew that's sure to raise a few eyebrows. This award winning recipe comes from Deb Loch, Northern Brewer employee and brewmaster—check out the whole story at northernbrewer.com/debloch.

O.G: 1.066 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 7 lbs Briess 2-row
- 2 lbs German Munich Malt
- 1.5 lbs Briess Cherrywood Smoked Malt
- 1 lb English Dark Crystal
- 0.75 lb Fawcett Pale Chocolate
- 0.25 lb English Black Malt
- 0.25 lbs Briess Midnight Wheat

BOIL ADDITIONS & TIMES

- 0.5 oz. Nugget (60 min)
- 1.5 oz. East Kent Goldings (15 min)
- 0.5 oz. East Kent Goldings (0 min)

SECONDARY ADDITION

- 1 oz Chipotle Peppers (See Brewmaster's note)

YEAST

- **DRY YEAST (DEFAULT):**
Safale US-05 Ale Yeast. Optimum temp: 59-75° F
- **LIQUID YEAST OPTIONS:**
Wyeast 1056 American Ale. Optimum temp: 60-72°F.
White Labs WLP001 California Ale. Optimum Temp: 68-73°F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 154° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

0.5 oz. Nugget (60 min)

1.5 oz. East Kent Goldings (15 min)

0.5 oz. East Kent Goldings (0 min)

SECONDARY ADDITION

1 oz. Chipotle Peppers

BREWMASTER'S NOTE: I seed the peppers first, break them into small pieces, put them in a muslin bag, and dangle it in secondary for a day or two. For a five gallon batch I use two peppers. Go light on the peppers, and taste it everyday—you can always add more heat.

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