

SWIG OF SUNBEAMS (All Grain)

Official NORTHERN BREWER Instructional Document

Whisk yourself off to a tropical island with a glowing pint of this delicious IPA. Dazzling aromas of mango, pineapple, papaya and grapefruit dominate the nose of this beer, showcased by its everlasting luminous white foam head. The light orange glimmer of the substantial malt bill shines through with subtle notes of fresh bread and warm biscuits, with just enough sweet malt radiance to perfectly balance the vivid hop flavor and slowly fading bitterness. Kick back, bask in the sun to enjoy this radiantly exquisite ale.

O.G: 1.074 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 9.5 lbs Rahr 2-row
- 3 lbs Weyermann Barke Vienna malt
- 1 lb Flaked Oats
- 0.5 lbs Carapils
- 0.25 lbs Simpsons Medium Crystal

BOIL ADDITIONS & TIMES

- 1 oz Columbus (60 min)
- 1 oz Citra (15 min)
- 1 lb Corn Sugar (10 min)
- 4 oz Citra (0 min - Hop Stand)
- 2 oz Citra (Dry hops)

YEAST (2 PACKS OR YEAST STARTER)

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

LIQUID YEAST OPTIONS:

Omega Yeast Labs OYL-004 West Coast Ale I. Optimum temperature: 60°-73°F

Wyeast 1056 American Ale. 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

1 oz Columbus (60 min)

1 oz Citra (15 min)

1 lb Corn Sugar (10 min)

4 oz Citra (0 min - Hop Stand) Allow hops to steep for 10 minutes before chilling.

DRY HOPS

2 oz Citra - add to secondary fermenter
7-10 days before bottling day

YEAST (2 PACKS)

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

LIQUID YEAST OPTION:

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