

# 10 BARREL BREWING APOCALYPSE IPA (All Grain)

Official NORTHERN BREWER Instructional Document

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## O.G: 1.061 READY: 6 WEEKS

Suggested fermentation schedule:

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

## MASH INGREDIENTS

- 10 lbs Rahr 2-row
- 0.62 lbs Briess Carapils
- 0.31 lbs Briess Caramel 40L

## BOIL ADDITIONS & TIMES

- 0.75 oz Columbus (60 min)
- 0.33 oz Northern Brewer (30 min)
- 0.33 oz Nugget (30 min)
- 10 oz Corn Sugar (15 min)
- 0.75 oz Cascade (0 min)
- 0.75 oz Chinook (0 min)
- 1 oz Cascade (add during chilling)
- 1 oz Centennial (add during chilling)
- 1 oz Cascade (add once chilled and allow to steep 15 mins)

## YEAST

### - DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast.  
Optimum temp: 59-75° F.

### - LIQUID YEAST OPTION:

Omega Yeast Labs OYL-009 West Coast Ale II. Optimum temp: 60°-72°F. **-OR-** Wyeast 1272 American Ale II. Optimum temp: 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

0.33 oz Northern Brewer (30 min)

0.33 oz Nugget (30 min)

10 oz Corn Sugar (15 min)

0.75 oz Cascade (0 min)

0.75 oz Chinook (0 min)

1 oz Cascade (add during chilling)

1 oz Centennial (add during chilling)

1 oz Cascade (add once chilled and allow to steep 15 mins)

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