

1800 HISTORIC IPA (Pro Series All Grain)

Official NORTHERN BREWER Instructional Document

Bronze Medal Winner, 2005 Great American Beer Festival. "Recipe converted from historic recipe dated from the year 1800. Bittering calculations were off the charts, so we used the same number of pounds of hops, but moved much of the addition to the later part of the boil. Original recipe called for 1 bittering addition. Very earthy, nutty malt character with a tremendous hops flavor!"

—Town Hall Head Brewer Mike Hoops.

O.G: 1.078 READY:2+ MONTHS

Suggested fermentation schedule:

-2 weeks primary; 4 weeks secondary; 2 weeks or more bottle conditioning

MASH INGREDIENTS

-13 lbs. Warminster Maris Otter

BOIL ADDITIONS & TIMES

-2.5 oz UK Kent Goldings (60 min)

-1 lb clear candi sugar (60 min)

-3 oz UK Kent Goldings (15 min)

-7 oz UK Fuggles (15 min)

YEAST

-**WYEAST #1098 BRITISH ALE.**

Optimum temperature: 64-75°F

PRIMING SUGAR

-5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 151° F for 60 minutes

Mashout: 168° F for 10 minutes

BOIL ADDITIONS & TIMES

2.5 oz UK Kent Goldings (60 min)

1 lb Clear Candi Sugar (60 min)

3 oz UK Kent Goldings (15 min)

7 oz UK Fuggles (15 min)

YEAST

WYEAST #1098 BRITISH ALE.

Optimum temperature: 64-75°F