

ACE OF SPADES (All Grain)

Official NORTHERN BREWER Instructional Document

Feeling Lucky? Then ante up and get in on the biggest game in town...Ace of Spades IPA. This is no ordinary homebrew. The deck is stacked with a whole lotta hops. Four of a kind, in fact – Magnum, Chinook, Centennial and Citra. And get ready for the bluff, because this session brew drinks lighter than it appears. You won't find roasted coffee or bittersweet chocolate here, just smooth malty caramel with a touch of toast, and an intense hop presence with pine, citrus and fruity notes that stand no chance of getting lost in the shuffle. Play your cards right? There's no way to play them wrong with this kit. Any way you brew it, you'll be coming up aces.

O.G: 1.068 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 0.875 lbs Briess Midnight Wheat
- 1.0 lbs Caramunich III
- 12 lbs Briess 2-row

BOIL ADDITIONS & TIMES

- 0.5 oz Magnum (60 min)
- 1 oz Chinook (20 min)
- 0.5 oz Centennial (20 min)
- 1.5 oz Centennial (5 min)

DRY HOPS

- 1 oz Citra
1 oz Centennial
- - Add to secondary fermenter one to two weeks before bottling day

YEAST

- DRY YEAST (DEFAULT):

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

- LIQUID YEAST OPTION:

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

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0.5 oz Centennial (20 min)

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