

ANARCHY IN THE UK BRITISH–STYLE AMERICAN IPA (All Grain)

Official NORTHERN BREWER Instructional Document

Here's one IPA that's trashing centuries of brewing conventions and wreaking delicious havoc at the same time. From the earliest days of the British Empire, IPAs have been all about British hops. That is, until American-style IPAs started offering a decidedly New World taste combination. Now, we American Anarchists are at it again, turning tradition on its ear and combining British malts with the prized American hop varieties that are taking the world by storm!

O.G: 1.062 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 2-4 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 11 lbs English Maris Otter
- 1/2 lb Baird's Light Carastan
- 1/4 lb Briess Victory Malt
- 1 oz Falconer's 7Cs® (20 min)
- 1 oz Centennial (15 min)
- 1 oz Ahtanum (5 min)

DRY HOPS

Add to secondary fermenter one to two weeks before bottling day

- 1 oz Ahtanum,
- 1 oz Centennial,
- 1 oz Falconer's 7Cs®

YEAST

- **DRY YEAST (DEFAULT):**
Danstar Nottingham.
Optimum temperature: 55-70°F
- **LIQUID YEAST OPTION:**
Wyeast #1028 London Ale Yeast.
Optimum temperature: 60-72°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 151° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

- 0.75 oz Chinook (60 min)
- 1 oz Falconer's 7Cs® (20 min)
- 1 oz Centennial (15 min)
- 1 oz Ahtanum (5 min)

DRY HOPS

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- 1 oz Ahtanum
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BOIL ADDITIONS & TIMES

- 0.75 oz Chinook (60 min)