

# ASSAAZIN BELGIAN PALE ALE (All Grain)

Official NORTHERN BREWER Instructional Document

Somewhere in Michigan, there's a dedicated team of Hop Heads with their sights set on growing the best bines in the Midwest. This limited edition Belgian Pale Ale was designed to deliver the unique qualities of a singular Saaz variety.

Assaazin is copper colored with a rocky white stand of froth and a modest (for Belgium) gravity that makes it engagingly drinkable. In true Belgian style, yeast-derived complexity provides the backdrop for lucid levels of bright malt supported by kettle additions of nothing but premium Michigan grown Saaz. Lightly fruity with spicy undertones, finishing malty but dry with a hint of toast, and an incredibly unique hop character compliments of the superb small batch Saaz. It's entirely accessible but packed with intriguing layers of flavor. Watch out because Assaazin will sneak up on you, and it has your taste buds set firmly in the cross-hairs.

Serve at cellar temp in a your favorite Belgian style goblet and pair with fresh fish, mussels, or sausages and cheese.

OG 1.048 Ready: 6 weeks

Suggested fermentation schedule:

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

## MASH INGREDIENTS

- 6 lbs. Belgian Pilsner malt
- 2.5 lbs. German Vienna
- 0.5 lbs. Belgian Caramunich
- 1 oz. Debittered Black Malt

## BOIL ADDITIONS & TIMES

- 0.75 oz. Saaz (60 min)
- 0.5 oz. Saaz (15 min)
- 0.75 oz. Saaz (0 min)

## YEAST OPTIONS

- Y012 Safbrew T-58 Ale Yeast
- Y3522 Wyeast 3522 Belgian Ardennes
- YP550 White Labs WLP550 Belgian Alew

## MASH SCHEDULE OPTION A:

### TRADITIONAL MULTI STEP

Protein Rest: 122° F for 15 minutes

Beta Sacch' Rest: 149° F for 30 minutes

Alpha Sacch' Rest: 158° F for 30 minutes

Mashout: 170° F for 10 minutes

## MASH SCHEDULE OPTION B:

### SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

0.75 oz. Saaz (60 min)

0.5 oz. Saaz (15 min)

0.75 oz. Saaz (0 min)

## YEAST OPTIONS

Y012 Safbrew T-58 Ale Yeast

Y3522 Wyeast 3522 Belgian Ardennes

YP550 White Labs WLP550 Belgian Ale

**BREWERS NOTE:** The hops in this kit are from a new artisanal hopyard in Michigan called Hop Head Farms. They are as bonkers about hops as we are (maybe even more so). They dry their hops at low temperatures in a traditional German designed Oast which preserves more of the delicate essential oils. The results speak for themselves. Here's what they have to say about their Saaz, "Extremely unique, you have to smell it side by side to other Saaz to get it. It is incredible." We're proud to feature their exceptional Saaz in this limited edition Belgian Pale Ale.