

AUSTRALIAN SPARKLING ALE (All Grain)

Official NORTHERN BREWER Instructional Document

Patterned after a descendant of a descendant of Burton ale, this Australian ale shows its influences on the sleeve. There's no consensus whether "sparkling" refers to effervescent carbonation or brilliant clarity - that's for you to figure out (it's okay if you don't manage both, we won't tell). Hopped entirely with Pride of Ringwood, a bold, earthy, powerfully expressive hop descended from the best of the UK hops. It's a bonnie pint of pale ale, whether paired with grilled shrimp or roasted leg of lamb.

O.G: 1.055 READY: 4 WEEKS

Suggested fermentation schedule:

- 2 weeks primary; 2 weeks bottle conditioning

MASH INGREDIENTS

- 9.5 lbs. Rahr Premium Pilsner
- 0.5 lbs Simpsons Caramalt
- 0.75 lbs Rahr White Wheat

BOIL ADDITIONS & TIMES

- 1.25 oz Australian Pride of Ringwood (60 min)
- 0.50 oz Australian Pride of Ringwood (15 min)

YEAST

- **DRY YEAST (DEFAULT):** Danstar Nottingham Ale Yeast. Optimum temperature: 57-70F
- **LIQUID YEAST OPTION:** Wyeast 1275 Thames Valley Ale Flocculation: Medium. Attenuation: 72-76%. Temperature Range: 62-72F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 149° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1.25 oz Australian Pride of Ringwood (60 min)

0.50 oz Australian Pride of Ringwood (15 min)

YEAST

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Danstar Nottingham Ale Yeast

Optimum temperature: 57-70F

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