

BEERIE SMALLS (All Grain)

Official NORTHERN BREWER Instructional Document

Watch out traditional West Coast IPAs, a feud is brewing! Beerie Smalls is our take on the emerging "East Coast" IPA trend, but it comes at a sessionable strength. It is just what you would expect from a beer with East Coast inspirations: a delightfully smooth and creamy body, a dense cap of everlasting foam, luscious flavors reminiscent of tropical and citrus fruit juices, and that Notorious hazy appearance. Driven by loads of flame-out hop additions, Beerie Smalls finishes with a smooth bitterness and massive hop flavor - Who Hopped Ya? Two rounds of dry hopping round out the recipe by adding in-your-face aromas, because I like it when you call me Dry Hoppa'.

O.G: 1.048 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 8 lbs Rahr 2-row
- 1.5 lbs Munich 10L
- 12 oz Flaked Oats

BOIL ADDITIONS & TIMES

- 1 oz Horizon (60 minutes)

HOP STAND

Turn off heat, add Flame Out Hops. Allow to stand for 10-15 min before chilling

- 0.5 oz Citra (0 min - Flame Out)
- 0.5 oz HBC-438 (0 min - Flame Out)
- 0.5 oz Hallertau Blanc (0 min - Flame Out)

Once the wort has cooled to 180 degrees, stop chilling and add the following hops. Allow to steep for an additional 10-15 min, then resume chilling.

- 0.5 oz Citra
- 0.5 oz HBC-438
- 0.5 oz Hallertau Blanc

DRY HOPS

Split the dry hops in half, and add in two different stages. Dry hop with half in primary for 4 days, then transfer to secondary and dry hop with the other half for another 4 days.

- 2 oz HBC-438
- 1 oz Citra
- 1 oz Hallertau Blanc

DRY YEAST

- **DRY YEAST (DEFAULT):**
Safale US-05 Ale Yeast. Optimum temp: 59-75° F.
- **LIQUID YEAST (RECOMENDED):**
The Yeast Bay: Vermont Ale Yeast. Optimum Temp: 66-70° F.
- Wyeast 1318 London Ale III. Optimum Temp: 64-74°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

1 oz Horizon (60 minutes)

HOP STAND

Turn off heat, add Flame Out Hops. Allow to stand for 10-15 min before chilling

0.5 oz Citra (0 min - Flame Out)

0.5 oz HBC-438 (0 min - Flame Out)

0.5 oz Hallertau Blanc (0 min - Flame Out)

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YEAST

DRY YEAST (DEFAULT):

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

LIQUID YEAST OPTIONS:

The Yeast Bay: Vermont Ale Yeast. Optimum Temp: 66-70° F.

We recommend fermenting at 68° F for the bulk of fermentation, then ramping to 72° F to help achieve a high level of attenuation.