

# LAKEFRONT BRIDGE BURNER (Pro Series All Grain)

Official NORTHERN BREWER Instructional Document

The Bridge Burner pours a deep, fiery amber with a rocky off-white head. The assertive aroma is dominated by dry, earthy American hops: citrus, floral and pine tree notes all make a showing. The hops dominate, lending a hefty bitterness to the palate, but are backed up by the caramel malts, which lend a substantial body without any extra sweetness. A warm alcohol burn finishes it off with a nod to its considerable ABV.

## O.G: 1.091 READY: 2 MONTHS

Suggested fermentation schedule:

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

## MASH INGREDIENTS

- 14.5 lbs. Malteurop 2-row
- 1.25 lbs. Belgian Aromatic Malt
- 1 lbs. Belgian Cara 45
- .5 lbs. Briess Caramel 80L
- .32 lbs. English Chocolate Malt

## BOIL ADDITIONS & TIMES

- .75 oz. Columbus (60 min)
- .75 oz. Cascade (20 min)
- .75 oz. Willamette (15 min)
- .5 oz. Cascade (dry hop)
- .5 oz. Centennial (dry hop)
- .5 oz. Chinook (dry hop)

## YEAST

- **DRY YEAST (DEFAULT):**  
Safale US-05.  
Optimum temperature: 59-75°F
- **LIQUID YEAST OPTION:**  
Wyeast #1056 American Ale Yeast.  
Optimum temperature: 60-72°F

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

### 90 MINUTE BOIL

- .75 oz. Columbus (60 min)
- .75 oz. Cascade (20 min)
- .75 oz. Willamette (15 min)
- .5 oz. Cascade (dry hop)
- .5 oz. Centennial (dry hop)
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## NOTES

Lakefront recommends a 90-minute boil for this recipe, with the first hop addition at 60 minutes.