

CARIBOU SLOBBER BROWN ALE (All Grain)

Official NORTHERN BREWER Instructional Document

This American brown ale is about to become your new favorite session beer. Dense layers of malt, caramel, baking chocolate, and a hint of light-roast coffee give way to reveal a hop character you'll be surprised to find if you're used to drinking English brown ale. The finish is complex but balanced, and the gravity is not so high as to keep you from having another.

O.G: 1.052 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 9 lbs. Rahr 2-row pale
- .75 lbs. Briess Caramel 60L
- .5 lbs. Briess Caramel 80L
- .25 lbs. Fawcett Pale Chocolate
- .125 lbs. English Black Malt

BOIL ADDITIONS & TIMES

- 1 oz. Goldings (60 min)
- 1 oz. Liberty (30 min)
- 1 oz. Willamette (15 min)

YEAST

- **DRY YEAST (DEFAULT):** Danstar Windsor Ale Yeast. Optimum temp: 64-70° F.
- **LIQUID YEAST OPTION:** Wyeast #1332 Northwest Ale Yeast. Optimum temperature: 65-75° 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

1 oz. Goldings (60 min)

1 oz. Liberty (30 min)

1 oz. Willamette (15 min)

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