

CONUNDRUM – SESSION IPA (All Grain)

Official NORTHERN BREWER Instructional Document

Hop Heads listen up, because we've got a perplexing Conundrum for you. An abundance of alluring hop aromas, fresh, in your face hop flavor, and a bracing bitterness that bombastically screams IPA. Though it isn't. Clocking in with an OG of 1.045, it's session strength - barely in Pale Ale territory - but the hops are so present you'd swear you were drinking a big IPA. Hop bursting squeezes maximum flavor into every IBU, and the low gravity makes the hops pop. A lean, clean malt bill puts the balance squarely on the bitterness, with a dry finish that steps aside to let Simcoe, Amarillo, Centennial, and Crystal create a bountiful bouquet of citrusy, piney, and floral notes. The result is intense hoppy flavor and aroma you can enjoy All Day long. So good it just may become your new Go To hop bomb.

O.G: 1.045 READY: 6 WEEKS

Suggested fermentation schedule:

- 2 weeks primary, 2 weeks secondary, 2 weeks bottle conditioning

MASH INGREDIENTS

- 3.5 lbs Pilsner Malt
- 3.5 lbs Golden Promise
- 1 lb White Wheat
- 1 lb Caramel 20

BOIL ADDITIONS & TIMES

- 0.5 oz Amarillo (FWH - First wort hop - add to the wort as it drains from the mash tun)
- 0.5 oz Centennial (20 min)
- 0.5 oz Amarillo (20 min)
- 0.5 oz Simcoe (20 min)
- 0.5 oz Amarillo (5 min)
- 0.5 oz Crystal (5 min)

DRY HOPS – Add to secondary fermenter one to two weeks before bottling day

- 0.5 oz Amarillo (Dry Hop)
- 0.5 oz Centennial (Dry Hop)
- 0.5 oz Simcoe (Dry Hop)
- 0.5 oz Crystal (Dry Hop)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 170° F for 10 minutes

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YEAST

DRY YEAST (DEFAULT):

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

LIQUID YEAST OPTIONS

Wyeast 1332 Northwest Ale. Optimum temp: 65–75° F

White Labs WLP051 California V. Optimum temp: 66–70° F