

DAWSON'S MULTIGRAIN RED (All Grain)

Official NORTHERN BREWER Instructional Document

A smooth, vaguely Irish-style, polyglot session beer that incorporates domestic and German malts, American hops, and British yeast. A combination of barley, wheat, and rye in the grist imparts deep caramel notes with edges of roast malt layered over complex grain flavors. Top it off with light stone-fruit notes from the yeast and a bitterness level that knows when to remain out of sight and when to be seen. Carbonate lightly, drink fresh, and serve in tankards over a game of darts or bocce, as the season dictates.

O.G: 1.044 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 7.75 lbs. Rahr 2-row pale
- .5 lbs. Weyermann Caramunich II
- .25 lbs. Weyermann Caramel Wheat
- .25 lbs. Weyermann Chocolate Rye

BOIL ADDITIONS & TIMES

- 1 oz. Willamette (60 min)
- .75 oz. Willamette (30 min)
- .25 oz. Willamette (0 min)

YEAST

- DRY YEAST (DEFAULT):

Safale S-04 Ale Yeast.
Optimum temp: 64°-75° F

- LIQUID YEAST OPTION:

Wyeast 1335 British Ale II. Typical of British and Canadian ale fermentation profile with good flocculating and malty flavor characteristics, crisp finish, clean, fairly dry. Apparent attenuation: 73-76%. Flocculation: high. Optimum temp: 63°-75° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

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