

# DUNDALK IRISH HEAVY (All Grain)

Official NORTHERN BREWER Instructional Document

The inspiration for this deep garnet ale was actually called a barley wine, even though it weighed in at quite a bit less than you'd expect for a beer of that name. That's "weighed" in the past tense because the powers that be gobbled up a small brewery in Kilkenny, moved this beer to Dundalk, and then did away with it altogether. Nice work, European corporate brewing industry. Looks like it's up to us again, homebrewers.

Nomenclature aside, think of Dundalk Heavy as an overgrown Irish session ale: the color of old mahogany, rounded and full in the mouth easing into an off-dry and slightly biscuity finish. Throughout you will find overtones of butter toffee, juicy malt, and tree fruit with glimmerings of ruby port, earth, and ground coffee. Raise a pint or four to brewing your own and keeping the dream alive: Slainte!

## O.G. 1.062 READY: 6 WEEKS

Suggested fermentation schedule:

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

## MASH INGREDIENTS

- 9.25 lbs. Warminster Floor Malted Maris Otter
- 0.5 lbs Simpsons Caramalt
- 0.25 lbs English Roasted Barley

## BOIL ADDITIONS & TIMES

- 1 oz Summit (45 min)
- 1 oz Fuggle (10 min)
- 1 lb Corn Sugar (0 min)

## YEAST

- Wyeast 1968 London ESB. Temperature Range: 64-72 F.

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 150° F for 60 minutes

Mashout: 170° F for 5 minutes

## BOIL ADDITIONS & TIMES

1 oz Summit (45 min)

1 oz Fuggle (10 min)

1 lb Corn Sugar (0 min)

## YEAST

Wyeast 1968 London ESB. Temperature Range: 64–72 F.