

DUNDALK IRISH HEAVY (All Grain)

Official NORTHERN BREWER Instructional Document

Built from the foundation of our legendary Irish Red, Dundalk boasts a deep garnet hue and more robust malt backbone than the traditional Irish session ale. Subtle notes of orange marmalade offered by UK Target hops complement the earthy, woody-herbal character of classic Fuggle. A complex profile of toasted biscuit, crusty bread, gentle roastiness and faintly sweet caramel flavors melds perfectly into this smooth, balanced sipper.

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 Target (60 min)
- 1 oz Fuggle (10 min)
- 1 lb Corn Sugar (0 min)

YEAST

- Safale S-04. Optimum temperature: 64°-75°F
- Wyeast 1968 London ESB Ale Yeast.
Optimum temperature: 64°-72°F
- White Labs WLP002 English Ale Yeast.
Optimum temperature: 65°-68°F.

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 150° F for 60 minutes

Mashout: 170° F for 5 minutes

BOIL ADDITIONS & TIMES

1 oz Target (60 min)

1 oz Fuggle (10 min)

1 lb Corn Sugar (0 min)

YEAST

Safale S-04. Optimum temperature: 64°-75°F

Wyeast 1968 London ESB Ale Yeast.

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