

# EL MODELO NORTE (All Grain)

Official NORTHERN BREWER Instructional Document

Built around a traditional Old World malt backbone that shows facets of caramel and chocolate, and suffused with balanced bitterness and understated noble hop character, Modelo Norte pours deep red-amber with a white collar. But wait! The very non-Germanic inclusion of body-lightening adjuncts (dextrose in the extract version, flaked maize for all-grain) and a New World lager yeast lets the drinker know that ya no estamos en Vienna, hijo. Brew for Cinco de Mayo, but stash a case away to partner with mole or Tex-Mex chili con carne all summer long.

## OG 1.050 READY: 2 MONTHS

Suggested fermentation schedule:

- 1-2 week primary; 4 week cold secondary;  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 8.25 lbs. German Vienna
- 1 lbs. Flaked Maize
- 0.5 lbs. Weyermann CaraAroma
- 0.5 lbs. Weyermann Caramunich III
- 0.06 lbs. Weyermann Dehusked Carafa I

## BOIL ADDITIONS & TIMES

- 1 oz Tradition (60 min)

## YEAST

- **WYEAST #2272 NORTH AMERICAN LAGER.**  
Optimum temperature: 52-58°F

## MASH SCHEDULE

Sacch' Rest: 151° F for 60 minutes

Mashout: 165° F for 5 minutes

## BOIL ADDITIONS & TIMES

1 oz Tradition (60 min)

## YEAST

### WYEAST #2272 NORTH AMERICAN LAGER.

Optimum temperature: 52-58°F