

EMMA'S ALE (All Grain)

Official NORTHERN BREWER Instructional Document

Chris German, Northern Brewer's friend from Brewers Supply Group (aka The Folks Who Get Us The Grain), has a 4-year old daughter who recently was diagnosed with a type of cancer called Neuroblastoma. To help out Emma and other children fighting this battle (and help you help them too), we're proud to bring you Emma's Brown Ale. 100% of the profits from sales of this kit will go to help fund pediatric cancer research and treatment at Children's Hospitals and Clinics of Minnesota, so you can feel doubly good about brewing and drinking this Northern English-style brown ale with a terrific balance of malt, hop, and yeast character.

O.G: 1.046 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 8 lbs Maris Otter
- 1 lb English Dark Crystal
- 0.25 lbs Pale Chocolate

BOIL ADDITIONS & TIMES

- 0.75 oz. Glacier (60 min)
- 0.75 oz Styrian Goldings (Celeia) (20 min)
- 0.25 oz Styrian Goldings (Celeia) (5 min)

YEAST

- DRY YEAST (DEFAULT):

Danstar Windsor Ale Yeast.
Optimum temp: 64°-70° F

- LIQUID YEAST OPTION:

Wyeast #1275 Thames Valley Ale Yeast.
Optimum temperature: 60-70°F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 168° F for 10 minutes

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