

# ENGLISH SUMMER ALE (All Grain)

Official NORTHERN BREWER Instructional Document

It's an ale. It's made for Summer consumption. It uses English-leaning hops. What's there to get? Inspired by the hoppy ales of Southeastern England, this is a beer that explodes with life, even at a young age. Floral waxy sweetness from the late honey addition mixes with the aromatic tendencies of Styrian Goldings (Celeia) and Crystal to bring a rich complexity of apricots, soft citrus, and resinous freshly-cut grass. Firmly bittered, the even hop presence plants this squarely in ESB-land, but the reduced maltiness, fluffy wheaty body, and dryness from the honey keep things light and sessionable. A hop-lover's beer in a different framing than the standard pale ale or IPA, the end result is a full suffusion of Corvallis-cum-Kent.

OG 1.056 Ready: 4 weeks

Suggested fermentation schedule:

- 1 week primary; 1 week secondary;
- 2-3 weeks bottle conditioning

**BREWING NOTE:** Do a "hop stand", allowing the Crystal addition to steep for 20–80 minutes (depending upon patience) before chilling. Failing that, half the last Crystal addition, reserving half for 5-7 days of dry hopping.

## MASH INGREDIENTS

- 8 lbs. Fawcett Optic
- 1 lbs. Torrified Wheat
- 0.75 lbs Baird's Light Carastan
- 0.25 lbs Belgian Biscuit Malt

## BOIL ADDITIONS & TIMES

- 0.75 oz Palisade (60 min)
- 1 oz Styrian Goldings (Celeia) (20 min)
- 2 oz Crystal (0 min, see brewer's note above)
- 1 lb Light-Amber Honey Blend (0 min)

## YEAST

- **DRY YEAST (DEFAULT):**  
Danstar Windsor Ale Yeast. Temperature range: 64-70°F
- **LIQUID YEAST OPTION:**  
Wyeast 1968 London ESB. Temperature Range: 64-72°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

## BOIL ADDITIONS & TIMES

0.75 oz Palisade (60 min)

1 oz Styrian Goldings (Celeia) (20 min)

2 oz Crystal (0 min, see brewer's note above)

1 lb Light-Amber Honey Blend (0 min)

## YEAST

### DRY YEAST (DEFAULT):

Danstar Windsor Ale Yeast. Temperature range: 64–70°F

### LIQUID YEAST OPTION:

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