

# LAKEFRONT FIXED GEAR AMERICAN RED ALE (Pro Series All Grain)

Official NORTHERN BREWER Instructional Document

Fixed Gear is a big, bold American red ale. It pours a glaring crimson tone with a rocky white head and a brilliant floral-citrus aroma, thanks to an aggressive dry hopping. Its immodest, malty spine and intrepid caramel flavors blow in via gratuitous amounts of 2-row pale and dark caramel malts. A balanced citrus bite comes from Chinook and Cascade hops followed shortly by mild, fruity esters from the ale yeast.

## O.G: 1.065 READY: 6 WEEKS

Suggested fermentation schedule:

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

## MASH INGREDIENTS

- 11.25 lbs. Malteurop 2-row
- .75 lbs. Briess Caramel 60L
- .5 lbs. Belgian Special B

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## BOIL ADDITIONS & TIMES

- .5 oz. Columbus (60 min)
- .5 oz. Chinook (20 min)
- 1 oz. Cascade (5 min)
- 1 oz. Citra (dry hop 7 days)
- 1 oz. Chinook (dry hop 7 days)

## YEAST

- **DRY YEAST (DEFAULT):** Safale US-05 Ale. Optimum temp: 59-75° F.
- **LIQUID YEAST OPTION:** Wyeast 1056 American Ale. Used commercially for several classic American ales. This strain ferments dry, finishes soft, smooth and clean, and is very well balanced. Apparent attenuation: 73-77%. Flocculation: low-medium. Optimum temp: 60°-72°F.

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 170° F for 10 minutes

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## NOTES

Lakefront recommends a 90-minute boil for this recipe, making the first hop addition with 60 minutes remaining.