

# SURLY FURIOUS (Pro Series All Grain)

Official NORTHERN BREWER Instructional Document

A tempest on the tongue, or a moment of pure hop bliss? Brewed with a dazzling blend of American hops and Scottish malt, this crimson-hued ale delivers waves of citrus, pine and caramel-toffee. For those who favor flavor, Furious has the hop-fire your taste buds have been screeching for.

## O.G: 1.064 READY: 6 WEEKS

Suggested fermentation schedule:

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

## MASH INGREDIENTS

- 7.5 lbs Canada Malting Pale Ale Malt
- 3.25 lbs. British Golden Promise
- 0.88 lbs. English Medium Crystal
- 0.63 lbs. Belgian Aromatic Malt
- 0.125 lbs. English Roasted Barley

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## BOIL ADDITIONS & TIMES

- 0.5 oz Amarillo (First Wort Hop, add to wort as it drains from mash tun)
- 1.75 oz Warrior (60 min)
- 2 oz Amarillo (0 min)
- Furious Dry Hop Blend (dry hop in secondary for 7-14 days)

## YEAST

- **WYEAST #1335 BRITISH ALE II YEAST.**  
Optimum temperature: 63-75°F

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 168° F for 10 minutes

## BOIL ADDITIONS & TIMES

0.5 oz Amarillo (First Wort Hop, add to wort as it drains from mash tun)

1.75 oz Warrior (60 min)

2 oz Amarillo (0 min)

Furious Dry Hop Blend (dry hop in secondary for 7-14 days)

## YEAST

### WYEAST #1335 BRITISH ALE II.

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