

# GOJIRA – PEPPERED PALE ALE (All Grain)

Official NORTHERN BREWER Instructional Document

Up from the depths, Thirty stories high,

Breathing fire, His head in the sky!

GOJIRA! GOJIRA!

OK, so it won't make you breathe fire, but it does have a hint of warming heat compliments of South American Aji Amarillo peppers. These orange colored, moderately spicy peppers from Peru possess a surprising fruity flavor – not peppery or vegetal, but instead, reminiscent of yellow and orange tropical fruits like mango, pineapple, or ground-cherries. Amarillo and Citra hops deliver tropical fruit and bright citrus notes that pair remarkably well with the peppers, as the complementary flavors create a bold taste sensation that is powerfully fruity without being sweet. The distinct bitterness provides balance without being coarse or assertive and the light, clean malt lets the hops and peppers shine through. The finish is dry and crisp with a hint of spiciness from the peppers that lingers on the palate, gently warming, and inviting the next sip.

**O.G: 1.050 READY: 6 WEEKS**

Suggested fermentation schedule:

- 2 weeks primary, 2 weeks secondary,  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 9.5 lbs Briess Goldpils
- 1.0 lb Briess Crystal 20

## BOIL ADDITIONS & TIMES

- 0.5 oz Magnum (60 min)
- 0.5 oz Amarillo (15 min)
- 0.5 oz Citra (5 min)
- 0.5 oz Amarillo (0 min-flame out)
- 0.5 oz Citra (0 min-flame out)

## SECONDARY ADDITION

- 1 oz dried Aji Amarillo Peppers  
Add to secondary fermentor 3-7 days before bottling

## YEAST

- **DRY YEAST (DEFAULT):**  
Safale US-05 Ale Yeast. Optimum temp: 59-75° F

- **LIQUID YEAST OPTIONS**  
Wyeast 1272 American Ale II. Optimum temp: 60-72° F  
White Labs WLP051 California V. Optimum temp: 66-70° 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

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