

HIGHRISE IPA (All Grain)

Official NORTHERN BREWER Instructional Document

Excuse me while I kiss the sky. Jump off of this top hop tower of power and free fall through an aromatic atmosphere. Balanced malt and bracing bitterness belie the heady hop flavors of this American style IPA. This over the top IPA has its head in the clouds, existing somewhere in that foggy area between IPA and a Double IPA. Here's the breakdown; Warrior for clean bittering, Centennial for that classic floral/citrus flavor, and finished with a 1-2 punch of citrus and pine for an intense hop finish that covers a wide range of flavors and aromas - from dank and piney to bright and fruity. The malt structure provides support, bringing complexity and depth of flavor without distracting from the hops. Highrise IPA—it's a flavor skyscraper. Recommended 2-stage fermentation and yeast starter.

O.G: 1.070 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 6.5 lbs Maris Otter
- 6.5 lbs Malteurop Pale Malt
- 0.5 lb Caramel 40
- 0.5 lb Victory

BOIL ADDITIONS

- 0.75 oz Warrior (60 Min)
- 2 oz Centennial (20 Min)
- 1 oz Citra (5 Min)
- 1 oz Simcoe (5 Min)

DRY HOPS

- 1 oz Citra
- 1 oz Simcoe

Add to secondary fermenter one to two weeks before bottling day

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

BOIL ADDITIONS & TIMES

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