

INDEED DAY TRIPPER (PRO SERIES)

Official NORTHERN BREWER Instructional Document

Inspired by escapades near and far, large and small, Day Tripper Pale Ale is your companion in everyday adventure. Nearly a pound of hops give this West Coast-style pale ale a heady, dank, and citrus-laced aroma supported by a complex and subtly sweet malt backbone. Take it along to the lake, the trail, or even the backyard, and you'll be well on your way to your next good day.

O.G: 1.052 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 5.5 lbs Briess Pale Malt
- 3.5 lbs Maris Otter
- 0.75 lbs White Wheat Malt
- 0.5 lbs Briess Caramel 20L
- 0.5 lbs Briess Carapils
- 0.25 lbs Briess Bonlander Munich Malt

BOIL ADDITIONS & TIMES

- 0.25 oz Willamette (First Wort - 90 min)
- 1.5 oz Cascade (20 min)
- 1.5 oz Cascade (10 min)
- 0.5 oz Columbus (10 min)
- 0.5 oz Summit (10 min)
- 1.5 oz Cascade (0 min - flameout)
- 1.5 oz Columbus (0 min - flameout)
- 1 oz Summit (0 min - flameout)
- 1.5 oz Cascade (dry hop)
- 1.5 oz Columbus (dry hop)
- 1 oz Summit (dry hop)

YEAST

Dry yeast (default) Safale US-05.
Optimum temperature: 59°- 75°F

Liquid yeast options:
Wyeast #1272 American Ale II.
Optimum temperature: 60°- 72°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

BREWER'S NOTE

- This recipe calls for a 90 minute boil

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 150° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

0.25 oz Willamette (First Wort - 90 min)

1.5 oz Cascade (20 min)

1.5 oz Cascade (10 min)

0.5 oz Columbus (10 min)

0.5 oz Summit (10 min)

1.5 oz Cascade (0 min - flameout)

1.5 oz Columbus (0 min - flameout)

1 oz Summit (0 min - flameout)

DRY HOPS

1.5 oz Cascade (dry hop)

1.5 oz Columbus (dry hop)

1 oz Summit (dry hop)

Add to fermentor 1-2 weeks before packaging

YEAST

DRY YEAST (DEFAULT): Safale US-05.

Optimum temperature: 59°- 75°F

LIQUID YEAST OPTION:

Wyeast #1272 American Ale II. Optimum temperature: 60°- 72°F