

INDEED MIDNIGHT RYDER (PRO SERIES)

Official NORTHERN BREWER Instructional Document

When the clock strikes Midnight Ryder, complex notes of chocolate, caramel, and roast collide with six varieties of American hops to create a resinous, piney, Black IPA. After Midnight, expect the unexpected.

O.G: 1.061 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 10 lbs Rahr 2-row
- 0.75 lbs Black Patent Malt
- 0.75 lbs Chocolate Malt
- 0.5 lbs Briess Caramel 80L
- 0.25 lbs Briess Caramel 120L

BOIL ADDITIONS & TIMES

- 0.5 oz Willamette (First Wort - 90 min)
- 0.5 oz Glacier (30 min)
- 0.5 oz Willamette (30 min)
- 1.5 oz Cascade (20 min)
- 1.5 oz Glacier (20 min)
- 0.5 oz Willamette (20 min)
- 1 oz Apollo (10 min)
- 1 oz Columbus (10 min)
- 0.5 oz Summit (10 min)
- 0.75 oz each: Apollo, Cascade, Columbus, Glacier, Summit, Willamette (dry hop 5 days)

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: 149° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

0.5 oz Willamette (First Wort - 90 min)

0.5 oz Glacier (30 min)

0.5 oz Willamette (30 min)

1.5 oz Cascade (20 min)

1.5 oz Glacier (20 min)

0.5 oz Willamette (20 min)

1 oz Apollo (10 min)

1 oz Columbus (10 min)

0.5 oz Summit (10 min)

DRY HOPS

0.75 oz each: Apollo, Cascade, Columbus, Glacier, Summit, Willamette

Add to fermentor 5 days 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