

THE INNKEEPER (All Grain)

Official NORTHERN BREWER Instructional Document

Thirty six major awards. Four-time Brewers International Champion. Four-time CAMRA Beer of the Year. Simply put, the muse for this kit has won more awards than any other English beer, period. From very simple ingredients comes a wonderfully well-balanced dram. Spicy, herbal, and English biscuits. Flashes of clean citrus and chewy minerals blend into a complex finish that is refreshingly bitter and remarkably dry. The way a pint was meant to taste. Truly spot on!

O.G: 1.043 READY: 4 WEEKS

Suggested fermentation schedule:

- 2 weeks primary; 2 weeks bottle conditioning

MASH INGREDIENTS

- 6 lbs. British Golden Promise
- 0.25 lbs English Extra Dark Crystal Malt

BOIL ADDITIONS & TIMES

- 1 lb Corn Sugar (60 min)
- 1 oz US Fuggle (60 min)
- 1 oz UK Kent Goldings (45 min)
- 1 oz Styrian Goldings (Celeia) (5 min)

YEAST

- **DRY YEAST (DEFAULT):**
Fermentis Safale S-04
Optimum temperature: 64-75°F.
- **LIQUID YEAST OPTION:**
Wyeast 1469 West Yorkshire Ale.
Optimum temperature: 64-72° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 170° F for 10 minutes

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