

# JOHN Q. ADAMS MARBLEHEAD LAGER (All Grain)

Official NORTHERN BREWER Instructional Document

This golden-amber beer sports balanced hops and malt, noble aromas, and a clean finish. A complex but approachable mix of spicy German hops and ripe-fruit-sweet caramel malt interweave across your nose and palate from the first whiff to the last sip. It's technically not an ale, but we use Wyeast's California Lager yeast in this recipe so you can ferment it at ale temps and still achieve a clean, lager-like result.

## O.G: 1.050 READY: 6 WEEKS

Suggested fermentation schedule:

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

## MASH INGREDIENTS

- 9.25 lbs. Rahr 2-row
- 0.75 lbs. Briess Caramel 60

## BOIL ADDITIONS & TIMES

- 0.5 oz. German Hallertau (60 min)
- 0.5 oz. German Hersbrucker (60 min)
- 0.5 oz. German Hallertau (30 min)
- 0.5 oz. German Hersbrucker (30 min)
- 0.5 oz. German Hersbrucker (15 min)
- 0.5 oz. German Hersbrucker (0 min)

## YEAST

- **DRY YEAST (DEFAULT):** Saflager S-23.  
Optimum temperature: 60-72°F
- **LIQUID YEAST OPTION:** Wyeast #2112 California Lager Yeast. Optimum temperature: 58-68°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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