

KARL'S NINETY 90/- (All Grain)

Official NORTHERN BREWER Instructional Document

Karl Engebretson (whom many of you know through our catalog covers and ads in BYO and Zymurgy) is a certified Giant Norwegian with a taste for similarly-proportioned beers. We have found he has a way with Scottish ales, and this is his 90/- shilling. Somewhere in between an 80/- and a Wee Heavy, ninety also refers to the length (in minutes) of the boil. This additional time spent on heat intensifies the beer's color and adds depth and breadth to its malt profile. Pouring garnet-amber with long legs, the nostrils are bathed in boozy praline, piloncillo sugar, pecan, and resonating malt.

O.G: 1.066 READY: 6+ WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 12.5 lbs. Maris Otter
- 0.25 lbs English Extra Dark Crystal
- 0.25 lbs Fawcett Pale Chocolate
- 0.125 lbs Belgian Biscuit malt

BOIL ADDITIONS & TIMES (Ninety Minute Boil)

- 1.75 oz UK Kent Goldings (90 min)
- 0.25 oz UK Kent Goldings (15 min)

YEAST

- DRY YEAST (DEFAULT):

Safale S-04.
Optimum temperature: 64-75°F.

- LIQUID YEAST OPTION:

Wyeast #1728 Scottish Ale Yeast.
Optimum temperature: 55-70°F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 154° F for 60 minutes

Mashout: 170° F for 10 minutes

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