

MEGALODON – IMPERIAL RED ALE (All Grain)

Official NORTHERN BREWER Instructional Document

Like its namesake, Megalodon is massive. This malty, heavily hopped American-style Imperial Red Ale is loaded with enough citrusy Northwest hops to keep any hop head happy while delivering boatloads of big chewy malt. A signature blend of select crystal malts imparts delicious flavors of toffee and caramel with just a hint of raisin and toast in the finish. The citrusy hop flavor buoys the beer with a lively freshness, while the bitter bite cuts through the sweetness and creates a superb balance that goes down all too easy for an ale of this magnitude.

O.G: 1.090 READY: 6 WEEKS

Suggested fermentation schedule:

- 2 weeks primary, 2 weeks secondary,
2 weeks bottle conditioning

MASH INGREDIENTS

- 10 lbs Rahr 2-row
- 5 lbs German Munich Malt
- 0.5 lbs Briess Crystal 40
- 0.5 lbs English Medium Crystal
- 0.25 lbs English Extra Dark Crystal
- 0.25 lbs Special B®

BOIL ADDITIONS & TIMES

- 2 oz Centennial (60 min)
- 1 oz Centennial (20 min)
- 1 oz Cascade (20 min)
- 1 oz Centennial (10 min)
- 1 oz Cascade (10 min)
- 1.5 lbs Corn Sugar (0 min, at flame out)

YEAST

- DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast.
Optimum temp: 59-75° F

- LIQUID YEAST OPTIONS

Wyeast 1056 American Ale.
Optimum temp: 60-72° F
White Labs WLP001 California Ale.
Optimum temp: 68-73° 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

BOIL ADDITIONS & TIMES

2 oz Centennial (60 min)

1 oz Centennial (20 min)

1 oz Cascade (20 min)

1 oz Centennial (10 min)

1 oz Cascade (10 min)

1.5 lbs Corn Sugar (0 min, at flame out)

YEAST

DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast. Optimum temp: 59–75° F

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White Labs WLP001 California Ale. Optimum temp: 68–73° F