

MILLENNIUM KESTREL (All-Grain)

Official NORTHERN BREWER Instructional Document

At first glance this Belgian Pale Ale may not seem like much...but she's got it where it counts! Northern Brewer Saint Paul's proprietary blend of American hops provides complex floral notes, spice and citrus that gives way to a smooth, refreshing finish more satisfying than making a beer run in less than 12 parsecs. Enjoy with friends, but be warned: a solo sip of this deep golden, light-bodied ale is sure to attract bounty hunters.

OG 1.054 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 2-4 weeks secondary;
- 1-2 weeks bottle conditioning

MASH INGREDIENTS

- 8 lbs. Belgian Pilsner Malt
- 0.75 lbs Belgian Aromatic Malt
- 0.25 lbs Belgian Caravienne

BOIL ADDITIONS & TIMES

- 0.75 oz Kestrel Blend (First Wort Hops, add to kettle while draining mash tun)
- 1 lb Clear Candi Sugar (60 min)
- 0.25 oz Kestrel Blend (45 min)
- 1 oz Kestrel Blend (5 min)

YEAST

- **WYEAST 3538 LEUVEN PALE ALE.**
Temperature Range: 65-80 F.

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 154° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

0.75 oz Kestrel Blend (First Wort Hops, add to kettle while draining mash tun) (if you don't have a scale you can approximate 0.75 oz with two tablespoons of hops)

1 lb Clear Candi Sugar (60 min)

0.25 oz Kestrel Blend (45 min) (if you don't have a scale you can approximate 0.25 oz with two teaspoons of hops)

1 oz Kestrel Blend (5 min) (if you don't have a scale you can approximate 1 oz with two tablespoons plus two teaspoons of hops)

YEAST

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