

MINNEAPOLIS SPRING ROSE ALE (All Grain)

Official NORTHERN BREWER Instructional Document

When Joe Giambruno of Northern Brewer Minneapolis made this recipe, his winter yearning to work on his garden met with his optimism that Spring would finally come. He took a refreshing lawnmower beer recipe and added licorice root and rose-hips. The result is a light, malty barley pop that finishes with a tart, fruity blast. Legend has it Joe was set to release the brew on the first night of Spring, a horde of thirsty lawn gnomes came and drank the entire keg. Fortunately, Joe had wisely stashed a couple of bottles out of the reach of the Gnomes, and Spring was forever saved.

O.G: 1.054 READY: 6 WEEKS

Suggested fermentation schedule:

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

BREWING NOTE: Do a long steep with the spices: allow the hot wort to sit, with the burner off, for 30–45 minutes (depending upon patience) before chilling. This kit also calls for a 90 minute boil instead of the standard 60 minute.

MASH INGREDIENTS

- 9 lbs. Best Malz Pilsen Malt
- 0.75 lbs Weyermann Abbey Malt

BOIL ADDITIONS & TIMES

Start a 90 minute boil

- 1 oz German Tradition (60 min)
- 1 oz German Saphir (15 min)
- 0.25 oz licorice root (10 min)
- 1 oz rose hips (10 min)
- 0.75 oz licorice root (0 min)
- 2 oz rose hips (0 min)

YEAST

- **WYEAST 2565 KOLSCH.**
Temperature Range: 56–64° 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 –START A 90 MINUTE BOIL (SEE BREWER'S NOTE)

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