

NORTHERN NO. 1 (All Grain)

Official NORTHERN BREWER Instructional Document

Oh. My. Goodness. An old ale and a barley wine in the truest sense of the word. Back in the day, the brewers of Olde England saved the designation "No. 1" for their biggest, beefiest, strongest, finest, most superlativest, most age-worthy efforts. Like a grand cru vintage or a cask-strength single malt, these were above-average, exceptionally strong examples of the craft. This was not an everyday beverage; it was brewed for keeping ... for a long, long time.

Have you ever tasted a strong ale wort pre-fermentation? Imagine that viscous, dense, intense, sweet-bitter hop/malt soup, but with about 12% abv: that is an idea of what Northern No. 1 will be like young. If you like, it's certainly drinkable at a tender age (beers like this were enjoyed only a few weeks out of primary fermentation in Edwardian England, as aged beers were falling out of fashion), but it is definitely well-suited to long-term cellaring, too. Between one and two years, pie-cherry sourness and horsey notes from the Brett emerge from the malt as the hops recede. Really extended aging will bring out heightened Brett character alongside praline, pecan, and oloroso sherry flavors. Brew a batch and then forget about it. If you just had a baby, save a six pack for his or her 21st birthday. Making this beer is easy - your only job is to keep the equipment clean and protect the fermented beer from oxygen. Waiting, as the man once said, is the hardest part.

OG 1.114 READY: ?

Suggested fermentation schedule (early 1900s):

- big yeast starter, 2-3 weeks primary, 2 weeks secondary, 2 weeks bottle conditioning, drink immediately

Suggested fermentation schedule (Old-school):

- big yeast starter, 2-3 weeks primary, 2-6 months secondary, 2-4 weeks bottle conditioning, cellar bottles for ?? years.

MASH INGREDIENTS

- 17 lbs. Maris Otter
- 1 lbs Flaked Maize

BOIL ADDITIONS & TIMES

- 1 oz Summit (60 min)
- 1 oz Cluster (30 min)
- 2 oz UK Kent Goldings (20 min)
- 3 oz UK Kent Goldings (0 min)
- 2 lb Corn Sugar (0 min)

YEAST

- Wyeast 9097 Old Ale Blend. Temperature Range: 68-75 F. Priming Sugar 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 149° F for 90 minutes

Mashout: 170° F for 5 minutes

BOIL ADDITIONS & TIMES

- 1 oz Summit (60 min)
- 1 oz Cluster (30 min)
- 2 oz UK Kent Goldings (20 min)
- 3 oz UK Kent Goldings (0 min)
- 2 lb Corn Sugar (0 min)

YEAST

Wyeast 9097 Old Ale Blend. Temperature Range: 68-75 F.