

# OFF THE TOPPER (All Grain)

Official NORTHERN BREWER Instructional Document

Intense hop aroma blows through with hurricane force, swirling up from a whirlwind of hazy liquid gold. Borne from the legendary Nor'easter, Off the Topper is a writhing tropical storm of fruity pineapple and dank piney-peach. Beneath the frothing, massive head lies a beacon of freshness and light in each pint. At the eye of the storm is a dry and crisp body. Complex and delicious, Off the Topper balances bitterness with well-attenuating yeast that work together to weather the hurricane of hops.

In a true work of alchemy, Off the Topper creates synergy between Vermont ale yeast and an unprecedented flood of lupulin. Overcoming its intense origins, it is a rare, harmonious pint that is extreme only in its drinkability.

## BREWING NOTES:

- A yeast starter and 2-stage fermentation is highly recommended for this beer.
- 6 gallon batch size - This recipe has been calculated to produce 6 gallons to accommodate wort losses due to the ridiculous amount of hops.

## O.G: 1.070 READY: 6 WEEKS

Suggested fermentation schedule:

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

## MASH INGREDIENTS

- 13.5 lb Fawcett Pearl Malt
- 12 oz Baird's Light Carastan Malt
- 12 oz White Wheat Malt

## BOIL ADDITIONS & TIMES

- 10 mL Hopshot (60 minutes)
- 1 lbs Brun Leger (0 min late addition)

## HOP STAND

Turn off heat, add Flame Out Hops. Allow to stand for 10-15 min before chilling

- 2 oz Simcoe (0 min - Flame Out)
- 1 oz Columbus (0 min - Flame Out)
- 0.5 oz Apollo (0 min - Flame Out)

Once the wort has cooled to 180 degrees, stop chilling and add the following hops. Allow to steep for an additional 10-15 min, then resume chilling.

- 1 oz Columbus
- 1 oz Simcoe
- 1 oz Amarillo
- 0.5 oz Centennial
- 0.5 oz Apollo

## DRY HOPS

Split the dry hops in half, and add in two different stages. Dry hop with half in primary for 4 days, then transfer to secondary and dry hop with the other half for another 4 days.

- 2 oz Simcoe
- 1 oz Columbus
- 1 oz Amarillo
- 1 oz Centennial
- 0.5 oz Apollo

## DRY YEAST

- **DRY YEAST (DEFAULT):**  
Safale US-05 Ale Yeast. Optimum temp: 59-75° F.
- **LIQUID YEAST (RECOMENDED):**  
The Yeast Bay: Vermont Ale Yeast. Optimum Temp: 66-70° F.
- We recommend fermenting at 68° F for the bulk of fermentation, then ramping to 72° F to help achieve a high level of attenuation.

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 151° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

10 mL Hopshot (60 minutes)

1 lbs Brun Leger (0 min late addition)

## HOP STAND

Turn off heat, add Flame Out Hops.

Allow to stand for 10-15 min before chilling

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1 oz Columbus (0 min - Flame Out)

0.5 oz Apollo (0 min - Flame Out)

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## YEAST

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### LIQUID YEAST OPTIONS:

The Yeast Bay: Vermont Ale Yeast. Optimum Temp: 66-70° F. We recommend fermenting at 68° F for the bulk of fermentation, then ramping to 72° F to help achieve a high level of attenuation.