

JOHN PALMER'S ELEVENSES ALE (All Grain)

Official NORTHERN BREWER Instructional Document

Like all high adventures, it started out with a seemingly simple quest: Brew a beer worthy of our favorite characters from a far-off fantasy realm. One that would fill flagons in a shire as easily as it would stream from golden goblets in the halls of storied kingdoms. Two years, 10 test batches and much muttering of "my precious" later, we have the answer: John Palmer's Elevenses Ale.

It is, quite simply, the One Brew to Rule Them All. Mild enough to break out before mid-day, yet fortified with notes of toasty malt and herbal hops to sustain weary travelers whenever the road goes on and on.

It's an ideal session beer - though be forewarned there are some reports that frolicking and fellowship may ensue. Whether you're looking to toast this year's big winter blockbuster with a fitting brew, or simply seeking a top-notch brown ale with a taste for adventure, try Palmer's Elevenses Ale. It's pure fantasy, come to life.

O.G: 1.045 READY: 4 WEEKS

Suggested fermentation schedule

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

MASH INGREDIENTS

- 5.5 lbs Maris Otter
- 1 lb Briess Caramel 60
- 1 lb Weyermann Oak-Smoked Wheat Malt
- 0.5 lbs English Brown Malt
- 0.33 lbs Flaked Oats (see Brewer's Note)
- 0.25 lbs Chocolate Malt

BOIL ADDITIONS & TIMES

- 0.60 oz German Northern Brewer (60 min)

YEAST

- **DRY YEAST (DEFAULT):** Safale S-04 Ale Yeast. Optimum temp: 64-75° F
- **LIQUID YEAST OPTION:** Wyeast 1275 Thames Valley. Flocculation: Medium. Attenuation: 72-76%. Temperature Range: 62-72°F.

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 154° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

0.60 oz German Northern Brewer (60 min)

YEAST

If you chose dry yeast:

Safale S-04 Ale Yeast. Optimum temperature: 64-75°F.

If you chose liquid yeast:

Wyeast 1275 Thames Valley. Temperature Range: 62-72°F.

BREWER'S NOTE (Optional)

John Palmer recommends toasting the oats before mashing - spread the oats into a thin layer on a baking sheet, then place in a 300-350°F oven for 5-15 minutes, or until they smell like cookies. Avoid burning the oats at all costs!