

# DRY DOCK PARAGON APRICOT BLONDE (Pro Series All Grain)

Official NORTHERN BREWER Instructional Document

Blonde ale: pale, refreshing, balanced. Already a crowd-pleaser, but add in apricot and you've got one of Dry Dock Brewing Co.'s most popular beers. A very light, slightly sweet malt body is the foundation, accompanied by minimal hopping and classic American yeast. The secret here is using real apricot puree, which contributes fresh apricot flavor, additional body and a bit of fruity tartness. Some apricot extract added at bottling supports the flavor and extends it. The perfect end to a summer evening, or an excellent pair for a light almond pastry.

**O.G: 1.055 READY: 6 WEEKS**

Suggested fermentation schedule:

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

## MASH INGREDIENTS

- 10 lbs. Rahr 2-row Pale
- 1 lbs. Briess Caramel 20L

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## BOIL ADDITIONS & TIMES

- 0.5 oz Cascade (60 min)

## FERMENTOR ADDITIONS:

- 1 can Vintners Harvest Apricot Puree (add to primary 2-3 days after start of fermentation)

## PACKAGING ADDITIONS:

- 4 oz Apricot Extract (add to bottling bucket or keg)

## YEAST

- **WYEAST #1056 AMERICAN ALE YEAST.**  
Optimum temperature: 60-72°F.

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 150° F for 60 minutes

Mashout: 168° F for 10 minutes

## BOIL ADDITIONS & TIMES

0.5 oz Cascade (60 min)

## FERMENTOR ADDITIONS

1 can Vintners Harvest Apricot Puree (add to primary 2-3 days after start of fermentation)

## PACKAGING ADDITIONS

4 oz Apricot Extract (add to bottling bucket or keg)

## YEAST

**WYEAST #1056 AMERICAN ALE YEAST.**

Optimum temperature: 60-72°F.