

PEACH OF RESISTANCE (All Grain)

Official NORTHERN BREWER Instructional Document

Sip away pretense with this fabricated, ludicrous flavor combination of succulent peach and earthy pumpkin. The Peach of Resistance is brewed the right way, with pure malted barley, the subtle bittering of All-American Magnum hops and just a touch of nonconformity.

Faint pumpkin spice with malty undertones complements a bright peach nose. Notes of fresh, piquant fruit mellow into earthy cinnamon-nutmeg for nuances of fall in this otherwise summery beer.

Homebrewers everywhere—raise your Peach of Resistance as the trophy of craft brewers' ingenuity and experimentation that it represents.

If you want to incorporate actual vegetables in this recipe, you'll need to provide your own 8 to 10 pound pumpkin (winter squash like butternut or acorn will work if pumpkin is out of season). Cut up the gourd, discard the innards, and roast or microwave the pieces until soft and cooked through, then peel. Mash the peeled, cooked pumpkin flesh with the included grains at 152°F for 1 hour.

O.G: 1.058 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 9.5 lbs Rahr 2-row pale
- 2 lbs German Munich Malt
- 0.5 lbs English Brown Malt
- 0.25 lbs English Pale Chocolate

BOIL ADDITIONS & TIMES

- 0.75 oz Magnum (60 min)
- 1 tsp. Pumpkin Pie Spice (0 min)

YEAST

- **DRY YEAST (DEFAULT):**
Safale US-05 Ale Yeast.
Optimum temp: 59°-75° F
- **LIQUID YEAST OPTION:**
Wyeast 1056 American Ale. Optimum temp: 60°-72°F. - or - White Labs WLP001 California Ale. Optimum temp: 68°-73°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

0.75 oz Magnum (60 min)

1 tsp Pumpkin Pie Spice (0 min)

4 oz Peach Extract Flavoring (add to taste during bottling)

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