

PIRATE'S PLUNDER INDIA DARK ALE (All Grain)

Official NORTHERN BREWER Instructional Document

Rooted in the rich tradition of India Pale Ales, our recipe is kissed with malt as dark as the sea on a moonless night, for a dark and hoppy marriage made in homebrew heaven. A gentle bitterness sets the initial tone. Next comes opulent notes of rich malt, followed by boastful American hops with resinous tea-leaf undertones. Bergamot, pine, grapefruit, and a hint of chocolate complete the hop-heavy finish, yielding an ale that's definitely worth plundering for.

O.G: 1.064 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 2-4 weeks secondary;
- 1-2 weeks bottle conditioning

MASH INGREDIENTS

- 11 lbs English Maris Otter
- 1 lbs **Northern Brewer Exclusive** Nocturnal Grain Blend

BOIL ADDITIONS & TIMES

- 3/4 oz US Magnum (60 min)
- 1 oz Brewer's Gold (15 min)
- 1 oz Cascade (15 min)
- 1 oz Brewer's Gold (5 min)

DRY HOPS

Add to secondary fermenter one to two weeks before bottling day

- 1 oz. Cascade

YEAST

- **DRY YEAST (DEFAULT):**
Safale S-04. Optimum temperature: 64-75°F
- **LIQUID YEAST OPTION:**
Wyeast 1945 NB NeoBritannia.
Flocculation: Medium-high. Attenuation: 72-77%.
Temperature Range: 66-74 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

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