

THE PLINIAN LEGACY (All Grain)

Official NORTHERN BREWER Instructional Document

Brewed with bold American hop varieties - this quintessential double IPA is an homage to the #1 beer in America (as voted by the AHA) and one of the most sought after brews of the last decade. In true west coast style, this famously fragrant IPA features an uncomplicated yet sturdy malt backbone to which outlandish amounts of hops are added. It has a fine balance of malt, hoppy bitterness, and warming alcohol, with a fresh hop aroma of floral citrus, and pine. Bittered with pure essence of hop, flavored with massive kettle additions, and featuring not one, but two dry hoppings, it is the first and last word when it comes to the ultimate hoppy homebrew. There is no need to stash this one away as it is intended to be enjoyed fresh, before the delicate hop aromas fade. Get ready to experience the ultimate lupulin threshold shift!

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
- 90 minute boil

O.G: 1.070 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 14 lbs Malteurop American 2-row
- 0.75 lbs Briess Carapils
- 0.5 lbs Bairds Carastan

BOIL ADDITIONS & TIMES

- 0.25 oz Amarillo
FWH—add to boil kettle as wort drains from mash tun
- 10 mL (2x) Hopshot (90 min)
- 1 oz Columbus (45 min)
- 1 oz Simcoe (20 min)
- 0.75 lbs Corn Sugar (0 min late addition)

HOP STAND

Turn off heat, add Flame Out Hops.

Allow to stand for 10-15 min before chilling

- 1.5 oz Centennial (0 min—Flame Out)
- 2.5 oz Simcoe (0 min—Flame Out)

DRY HOPS

Add the dry hops in two different stages.

- Dry Hops #1: Add 10-14 days before bottling
1.5 oz Columbus, 1 oz Centennial, 1 oz Simcoe
- Dry Hops #2: Add 4-5 days before bottling
0.5 oz Columbus, 0.5 oz Simcoe, 0.25 oz Centennial, 0.25 oz Amarillo

YEAST

- DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast. Optimum temp: 59-75° F.

- LIQUID YEAST OPTIONS:

Wyeast 1056 American Ale. Optimum temp: 60-72° F.

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: 151° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

0.25 oz Amarillo

FWH—add to boil kettle as wort drains from mash tun

10 mL (2x) Hopshot (90 min)

1 oz Columbus (45 min)

1 oz Simcoe (20 min)

0.75 lbs Corn Sugar (0 min late addition)

HOP STAND

Turn off heat, add Flame Out Hops.

Allow to stand for 10-15 min before chilling

1.5 oz Centennial (0 min—Flame Out)

2.5 oz Simcoe (0 min—Flame Out)

DRY HOPS

Add the dry hops in two different stages.

Dry Hops #1:

Add 10-14 days before bottling

1.5 oz Columbus, 1 oz Centennial, 1 oz Simcoe

Dry Hops #2:

Add 4-5 days before bottling

0.5 oz Columbus, 0.5 oz Simcoe, 0.25 oz Centennial, 0.25 oz Amarillo

YEAST

DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast. Optimum temp: 59-75° F.

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Wyeast 1056 American Ale. Optimum temp: 60-72° F.

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