

THE PLINIAN PROGENY (All Grain)

Official NORTHERN BREWER Instructional Document

As American as excess itself, The Plinian Progeny is an overgrown nephew and adopted son to the best-selling Plinian Legacy. The only limited part of this triple-IPA is the limited one-hundred kits we've released. Full-bodied with extreme hop character, the explosive citrus, pine and grapefruit resins are barely balanced by a huge 10% ABV.

Featuring three hop shots and 19 oz. of hops made up of nearly every iconic American favorite from Centennial to Simcoe®, impressionable palates beware. The complex, overpowering citrus profile of The Plinian Progeny does not fade as quickly as its youthful namesake.

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: 1.090 READY: 8 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

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

BOIL ADDITIONS & TIMES

- 0.5 oz Amarillo
FWH—add to boil kettle as wort drains from mash tun
- 15 mL (5ml x3) Hopshot (90 min)
- 1.5 oz Columbus (45 min)
- 2 oz Simcoe® (20 min)
- 1 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

- 2 oz Centennial (0 min—Flame Out)
- 4 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
2 oz Columbus, 1.5 oz Centennial, 2 oz Simcoe®
- Dry Hops #2: Add 4-5 days before bottling
1.5 oz Columbus, 1 oz Simcoe®, 0.5 oz Centennial, 0.5 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: 149° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

0.5 oz Amarillo

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

15 mL (5 mL x3) Hopshot (90 min)

1.5 oz Columbus (45 min)

2 oz Simcoe® (20 min)

1 lb Corn Sugar (0 min late addition)

HOP STAND

Turn off heat, add Flame Out Hops.

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