

ARCADIA ALES' RAPUNZEL – WHEAT IPA (Pro Series All Grain)

Official NORTHERN BREWER Instructional Document

It begins with a glance—just enough to capture the dense, creamy crown atop a cascading tower of luminous golden wheat. Brimming with the cultivated poise of a rare collaboration between Arcadia Ales and Redwood Lodge, Rapunzel intertwines the iconic, unrefined haze of wheaten descent with an arresting rush of hop aroma. Effervescent carbonation weaves lush, juicy pineapple between bursts of citrus and lemongrass as the light, elegant body of this Wheat IPA comes to life amidst flaxenhued waves of crisp, sweet malt.

O.G: 1.060 READY: 6 WEEKS

Suggested fermentation schedule:

- 2 weeks primary, 2 weeks secondary,
2 weeks bottle conditioning

MASH INGREDIENTS

- 5.5 lbs Bairds Pale Malt
- 5.5 lbs Canada Malting White Wheat Malt
- 0.5 lbs Golden Naked Oats

BOIL ADDITIONS & TIMES

- 1 oz Chinook (75 min)
- 0.5 oz Summit (30 min)
- 0.5 oz Summit (Flameout - 15 min hopstand after boil is finished)
- 0.5 oz Chinook (Flameout - 15 min hopstand after boil is finished)

DRY HOPS— Add to secondary fermenter one week before bottling day

- 1 oz Chinook (Dry hop)
- 1 oz Summit (Dry hop)

YEAST

DRY YEAST (DEFAULT):

- Danstar Nottingham Ale Yeast.
Optimum temp: 57-70° F

LIQUID YEAST OPTIONS:

- Wyeast 1187 Ringwood Ale.
Optimum temp: 64-74° F
- White labs WLP007 Dry English Ale.
Optimum temp: 65-70° F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 150° F for 60 minutes

Mashout: 170° F for 10 minutes

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