

# RYAN'S FACE PUNCHER IPA (All Grain)

Official NORTHERN BREWER Instructional Document

A beefy, bronze-colored, malty but very bitter American-style IPA with a subversive Belgian influence. Dark base and caramel malts help create a massive frame on which nooses of IBU-laden hops are hung. Candi sugar was chosen for its butter-toffee, demerara-like aroma, and an infusion of Cascade and Chinook hops spiked with grains of paradise at the end of the boil is like a citrus-and-pine roundhouse kick to your poor tongue. This is not one of your cuddly, lighthearted, romantic comedy, ice cream social India pale ales.

## O.G: 1.072 READY: 2 MONTHS

Suggested fermentation schedule:

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

## MASH INGREDIENTS

- 9.5 lbs. Rahr 2-row pale
- 2.5 lbs. German Munich Malt
- .75 lbs. Briess Caramel 60L

## BOIL ADDITIONS & TIMES

- 1 lb Soft Blond Candi Sugar (60 min)
- .5 oz. Summit (60 min)
- .5 oz. Summit (30 min)
- 2 oz. Mt. Hood (30 min)
- 1 oz. Chinook (10 min)
- 3 oz. Cascade (5 min)
- 2 grams Paradise Seeds (5 min)

## YEAST

### - DRY YEAST (DEFAULT):

Safale US-05.  
Optimum temperature: 59-75°F.

### - LIQUID YEAST OPTION:

Wyeast #1056 American Ale Yeast.  
Optimum temperature: 60-72°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

1 lb Soft Blond Candi Sugar (60 min)

.5 oz. Summit (60 min)

.5 oz. Summit (30 min)

2 oz. Mt. Hood (30 min)

1 oz. Chinook (10 min)

3 oz. Cascade (5 min)

2 grams Paradise Seeds (5 min)

## YEAST

### DRY YEAST (DEFAULT):

Safale US-05.

Optimum temperature: 59-75°F.

### LIQUID YEAST OPTION:

Wyeast #1056 American Ale Yeast.

Optimum temperature: 60-72°F