

SCHOOL DAZE AMERICAN SESSION ALE (All Grain)

Official NORTHERN BREWER Instructional Document

Is it a half IPA? Is it a pale ale? What's in a name, after all? We're taking you back to school, back to basics, with this SMASH (single malt and single hop)-style delight. Not only are we going back to school, we're hitting the latest in style-confounding marketing-speak: American Session Ale. School Daze is about taking things back—way back, to when American pale ale was edgy and new. The thing is, time travel is hard, and we're thinking there's enough Cascade-only pale stuff out there, so we're going to use a decidedly new-school single hop: Simcoe. The pine and jungle stinker herself, Simcoe is boastful and bombastic, packing tons of hop flavor and aroma into a neat little package. School Daze takes a clean, dry malt base, with a low gravity for extra drinkability, and piles on a healthy dose of delicious hoppiness. Think of it as a way to deliver a metric hogshead of hop flavor and aroma in a tidy 4.5% ABV package.

O.G: 1.044 READY: 4 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 7.75 lbs Rahr 2-row Pale

BOIL ADDITIONS & TIMES

- 1/2 oz Simcoe (60 min)
- 1/2 oz Simcoe (15 min)
- 1 oz Simcoe (5 min)

DRY HOPS

- 1 oz Simcoe— Add to secondary fermenter one to two weeks before bottling day

YEAST

- **DRY YEAST (DEFAULT):** Danstar Nottingham Ale Yeast. Optimum temp: 59°-72° F
- **LIQUID YEAST OPTION:** Wyeast 1028 American Wheat. Apparent attenuation: 73-77%. Flocculation: medium. Optimum temp: 60°-72° 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

1/2 oz Simcoe (60 min)

1/2 oz Simcoe (15 min)

1 oz Simcoe (5 min)

DRY HOPS

1 oz Simcoe— Add to secondary fermenter one to two weeks before bottling day

YEAST

DRY YEAST (DEFAULT):

Danstar Nottingham Ale Yeast. Optimum temp: 59–72°F

LIQUID YEAST OPTION:

Wyeast 1028 London Ale. Apparent attenuation: 73–77%. Flocculation: medium. Optimum temp: 60–72° F.