

SHINING STAR PALE ALE (All Grain)

Official NORTHERN BREWER Instructional Document

Bright and intrepid, great hops on a grassy backdrop, and superb interplay between all the elements. Wait, are we talking about the beer or the Stars Soccer team? The two converge in this tribute beer to The MN Stars FC, the 2011 North American Soccer League Champions. To support their worthy efforts we've developed a hop-forward pale ale of the American school. Palisade hops lend a smooth bitterness while Centennial and Columbus provide brisk citrus, pine, and grassy flavors. A measured contribution of crystal sweetness from Bairds Light Carastan rounds out the flavor and makes for a sessionable ale, perfect for watching the latest match or unwinding after a game. Northern Brewer is donating 10% of profits from this kit to the Sanneh Foundation, a charity that focuses on soccer as a way to make a difference in the lives of inner city kids.

O.G: 1.044 READY: 4 WEEKS

Suggested fermentation schedule:

- 2 weeks primary; 2 weeks bottle conditioning

MASH INGREDIENTS

- 7.5 lbs. Rahr Premium Pils
- 1.25 lbs. Bairds Light Carastan

BOIL ADDITIONS & TIMES

- 0.75 oz. Palisade (60 min)
- 0.5 oz. Centennial (10 min)
- 0.5 oz. Columbus (10 min)
- 0.5 oz. Centennial (0 min)
- 0.5 oz. Columbus (0 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: 168° F for 10 minutes

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