

SHIRLEY FURIOSO (All Grain)

Official NORTHERN BREWER Instructional Document

Modelled on a cult craft beer from the Twin Cities, this is a copper-colored ale with a hop lover's hop profile: bitter, herbal, floral, complex, and overstated. A hefty charge of caramel malt takes the edge off the alpha acids eating away at your cheeks while you savor it. There's no way this can end well, but right now it tastes so good you just don't care.

OG 1.062 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 9.5 lbs. Simpson's Golden Promise
- 2.5 lbs. German Munich Malt
- 1 lbs. Belgian Caramunich
- .5 lbs. Briess Caramel 60
- .125 lbs. Simpsons Black Malt

BOIL ADDITIONS & TIMES

- 1 oz. Summit (60 min)
- 1 oz. Cascade (60 min)
- .5 oz. Ahtanum (20 min)
- .5 oz. Amarillo (20 min)
- .5 oz. Simcoe (20 min)
- .5 oz. Ahtanum (10 min)
- .5 oz. Amarillo (10 min)
- .5 oz. Simcoe (10 min)

DRY HOPS

- 2 oz. Simcoe, 1 oz. Amarillo
- add to secondary fermenter one week before packaging

YEAST

- If you chose dry yeast:
DANSTAR NOTTINGHAM ALE YEAST.
OPTIMUM TEMPERATURE: 57-70°F
- If you chose liquid yeast:
WYEAST #1335 BRITISH ALE YEAST II.
OPTIMUM TEMPERATURE: 63-75°F

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

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NOTES

Formulated to yield 5.5 gallons of 1.062 wort to compensate for volume lost to hops.