

SURLY SMOKE (Pro Series All Grain)

Official NORTHERN BREWER Instructional Document

Ebony-hued, Smoke wafts out of the bottle and into your senses, borne on the wings of European traditions, wrapped in American innovation. Lager-brewed, like any true Baltic Porter, with smoked malts from Bamberg, Germany, the home of Rauchbiers, then mellowed by oak-aging. Black malt flavors mesh with notes of raisins, plums, figs and licorice with the subtle smoke on the side, for a complex and luxurious, yet silky smooth drinking experience. It's a sipper at Alc. 8.2% by VOL., but everyone knows you can't have Smoke without fire!

O.G: 1.087 READY: 3+ MONTHS

Suggested fermentation schedule:

- 1-2 week primary @ 51 F; diacetyl rest @ 65 F for 5 days, 2 month secondary @ 33 F; 2 weeks bottle conditioning

MASH INGREDIENTS

- 9 lbs Canada Malting Pale Ale Malt
- 6.5 lbs. Weyermann Smoked Malt
- 0.75 lbs. Belgian Aromatic Malt
- 0.5 lbs. English Black Malt
- 0.5 lbs. Weyermann Carafa II
- 0.25 lbs. English Chocolate Malt

BOIL ADDITIONS & TIMES

- 0.75 oz Warrior (60 min)

OAK ADDITION

- 2 oz Smoke Oak Blend (add to secondary for 5 weeks)

YEAST

- **WYEAST #2124 BOHEMIAN LAGER.**
Optimum temperature: 48-58°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 148° F for 60 minutes

Mashout: 168° F for 10 minutes

BOIL ADDITIONS & TIMES

0.75 oz Warrior (60 min)

OAK ADDITION

2 oz Smoke Oak Blend (add to secondary for 5 weeks)

YEAST

WYEAST #2124 BOHEMIAN LAGER.

Optimum temperature: 48-58°F