

SPECKLED HEIFER (All Grain)

Official NORTHERN BREWER Instructional Document

Those among us who are or were farm-boys and -girls will correctly identify them as Holsteins; to the rest of the citified, sissified world they're "spotted cows" This multi-grained Midwestern take on the American cream ale is an uncomplicated, unfussy, lovable guzzler. Pouring straw gold with a snowy pillow of froth, the nose is gentle and sweet, full of its constituent blend of malted and flaked barley and corn, and the flavor is more of the same. Hops give a little whisper of flowers and spice from the background. A tranquil time-out in a pint glass, a pastoral idyll, a sociable session ale dairy-land-style: hey, sometimes a beer is just a beer. Have one.

O.G: 1.042 READY: 4 WEEKS

Suggested fermentation schedule:

- 2 weeks primary; 2 weeks bottle conditioning

MASH INGREDIENTS

- 7.5 lbs. Rahr 2-row
- 0.5 lbs Briess Carapils
- 0.25 lbs flaked barley
- 0.25 lbs flaked maize

BOIL ADDITIONS & TIMES

- 0.5 oz Cluster (45 min)
- 0.25 oz Cluster (15 min)

YEAST

- DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast.
Optimum temp: 59°-75° F

- LIQUID YEAST OPTION:

Wyeast 1056 American Ale.
Apparent attenuation: 73-77%.
Flocculation: low-medium.
Optimum temp: 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

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