

SUSTAINOR 2 RYE MAIBOCK (All Grain)

Official NORTHERN BREWER Instructional Document

It is now officially kicked up a notch, homebrewers. This strong, red-amber, late-hopped, dry-hopped, wheat- and rye-incorporating, highly unorthodox bock was originally a limited edition beer kit from winter 2011; now it's back with a bit less color, a bit more gravity, and a much more pronounced spicy, oily rye profile. Brew now for springtime delectation! Just like the first iteration, Sustainor 2 gains grainy goodness, heightened foam stands, rich color, and even a hint of milk-chocolate aromatics from rye and wheat malts of various roast levels. Hop additions of 100% Sterling from boil through secondary fermentation impart a beguiling combination of earthy and spicy aromatics, leaving the imbiber with the impression that in his or her pint the hoppy head of an IPA was grafted onto the sustaining body of a Bavarian springtime bock.

OG 1.064 READY: 2 MONTHS

Suggested fermentation schedule:

- 2 weeks primary; 6 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 9.25 lbs. Malteurop American 2-row
- 3 lbs Weyermann Rye Malt
- 0.5 lbs Caramel Wheat Malt
- 0.25 lbs Chocolate Rye Malt
- 0.25 lbs Weyermann Carafoam

BOIL ADDITIONS & TIMES

- 1 oz. Sterling (First Wort)
- 1 oz. Sterling (30 min)
- 1 oz. Sterling (10 min)
- 1 oz. Sterling (Dry hop in secondary for 5 days)

YEAST

- Wyeast #2352 Munich Lager II. Optimum temperature: 52-62°F

MASH SCHEDULE:

Sacch' Rest: 151° F for 60 minutes

Mashout: 168° F for 5 minutes

BOIL ADDITIONS & TIMES

1 oz. Sterling (First Wort)

1 oz. Sterling (30 min)

1 oz. Sterling (10 min)

1 oz. Sterling (Dry hop in secondary for 5 days)

YEAST

Wyeast #2352 Munich Lager II. Optimum temperature: 52-62°F