

# SUSTAINOR NONTRADITIONAL BOCK (All Grain)

Official NORTHERN BREWER Instructional Document

This strong, dark, late-hopped, dry-hopped, wheat- and rye-incorporating lager was formulated by the Northern Brewer Civilian Brewing Division as a fermentative counter-attack to the long, gray slog of the last half of winter. Almost a bock but suffering an acute case of craft beer attitude, Sustainor is like a down-filled parka for your taste buds. Besides making liberal use of Munich malt to achieve rich, breadly overtones and warming sensations, Sustainor gains grainy goodness, heightened foam stands, intense garnet-brown color, and even a hint of 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 lager.

## OG 1.062 READY: 8 WEEKS

Suggested fermentation schedule:

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

## MASH INGREDIENTS

- 10 lbs. German Munich
- 1.5 lbs Weyermann Rye Malt
- 0.5 lbs Caramel Wheat Malt
- 0.25 lbs Chocolate Rye Malt
- 0.25 lbs Weyermann Caramunich I

## BOIL ADDITIONS & TIMES

- 1 oz. Sterling (First Wort)
- 1 oz. Sterling (30 min)
- 1 oz. Sterling (10 min)
- 1 oz. Sterling (Dry Hop)

## YEAST

- If you chose liquid yeast:  
**WYEAST #2487 HELLE-BOCK.**  
Optimum temperature: 48-56°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)

## YEAST

If you chose liquid yeast:

**WYEAST #2487 HELLA-BOCK.**

Optimum temperature: 48-56°F