

THE LUCKIEST MAN (All Grain)

Official NORTHERN BREWER Instructional Document

Join the fight against ALS and brew for a cause! Formulated specifically around new hop HBC-438, the Luckiest Man turns ale brewed with a groundbreaking experimental hop varietal into groundbreaking research to find a cure for ALS. Craft a batch of hope with this brilliant golden ale. It's clean malt base sets the stage for novel hop flavors of citrus, stone fruit and herbals. Better than the eccentric hop character of this refreshing session pale ale is the \$10.50 from each kit that goes to benefit research that one day, we hope, will find a permanent cure for Lou Gherig's disease. Raise your pint high, The Luckiest Man may be the most cheer-worthy brew we've ever released.

O.G: 1.051 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 10.5 lbs Rahr 2-row Pale
- 0.325 lbs English Medium Crystal
- 0.25 lbs. Briess Carapils

BOIL ADDITIONS & TIMES

- 0.5 oz. HBC-438 (30 min)
- 0.5 oz. HBC-438 (10 min)
- 1 oz. HBC-438 (0 min)
- **DRY HOPS**
1 oz. HBC-438 - add to secondary fermenter
one week before bottling day

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

BOIL ADDITIONS & TIMES

NOTE THERE ARE NO 60 MINUTE ADDITIONS IN THIS RECIPE

0.5 oz. HBC-438 (30 min)

0.5 oz. HBC-438 (10 min)

1 oz. HBC-438 (0 min)

DRY HOPS

1 oz. HBC-438 – add to secondary fermenter
one week before bottling day

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