

TOMBSTONE PALE ALE (All Grain)

Official NORTHERN BREWER Instructional Document

A timeless, perfected pale ale originally crafted by pioneering brewers in Southern California. Its dusty, lightly toasted malt backbone is marked with a headstone of citrusy hops and a grapefruit finish. While there's nothing quite like an original, this resurrection draws many of the same nuances; mild stone fruit esters and caramel sweetness add balancing, earthy depth. Brew it in the spirit of sharing—with an ABV just under 6% you can't have too many..

O.G: 1.058 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 10.5 lbs Rahr 2-row
- 1.25 lbs Briess Caramel 60L
- 0.32 lbs Briess Caramel 80L

BOIL ADDITIONS & TIMES

- 0.5 oz Columbus (60 min)
- 0.75 oz Ahtanum (10 min)
- 1.25 oz Ahtanum (0 min)

YEAST

DRY YEAST (DEFAULT):

- Fermentis Safale S-04. Optimum temperature 64°-75°F

LIQUID YEAST OPTION (RECOMMENDED):

- Wyeast 1098 British Ale. Optimum temperature: 64°-75°F
- White Labs WLP007 Dry English Ale Yeast. Optimum temperature: 65°-70°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 156° F for 60 minutes

Mashout: 165°F for 10 minutes

BOIL ADDITIONS & TIMES

0.5 oz Columbus (60 min)

0.75 Ahtanum (10 min)

1.25 Ahtanum (0 min)

YEAST

DRY YEAST (DEFAULT):

Fermentis Safale S-04. Optimum temperature: 64°-75°F

LIQUID YEAST OPTION (RECOMMENDED):

Wyeast 1098 British Ale. Optimum temperature 64°-75°F.

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