

# TONGUE SPLITTER (All Grain)

Official NORTHERN BREWER Instructional Document

American pale ales have evolved from a nontraditional offshoot of English pale ales into a style all their own as well as a distinctive celebration of our homegrown beer culture. This kit is similar to our Extra Pale Ale but is more aggressively (some might say insanely) hopped. Engineered to be an alpha-acid delivery vehicle, this kit is sure to please lovers of the humulus lupulus and freak out squares.

## O.G: 1.045 READY: 6 WEEKS

Suggested fermentation schedule:

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

## MASH INGREDIENTS

- 8 lbs. Rahr 2-Row Pale malt
- 0.5 lbs. Belgian Cara 8
- 0.5 lbs. Simpsons Caramalt

## BOIL ADDITIONS & TIMES

- 1 oz. Palisade (60 min)
- 1 oz. Glacier (15 min)
- 1 oz. Cascade (10 min)
- 0.5 oz. Cascade (2 min)
- 0.5 oz. Liberty (2 min)

## DRY HOPS

- 0.5 oz. Cascade, 0.5 oz. Liberty - add to secondary fermenter one week before bottling day

## YEAST

- **DRY YEAST (DEFAULT):** Safbrew S-33. Optimum temperature: 59-75°F
- **LIQUID YEAST OPTION:** Wyeast #1332 Northwest Ale Yeast. Optimum temperature: 65-75°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

1 oz. Palisade (60 min)

1 oz. Glacier (15 min)

1 oz. Cascade (10 min)

0.5 oz. Cascade (2 min)

0.5 oz. Liberty (2 min)

## DRY HOPS

0.5 oz. Cascade, 0.5 oz. Liberty – add to secondary fermenter one week before bottling day

## YEAST

**DRY YEAST (DEFAULT):** Danstar Nottingham Ale Yeast Optimum temperature: 55-70°F

**LIQUID YEAST OPTION:** Wyeast #1332 Northwest Ale Yeast. Optimum temperature: 65-75°F