

TWELFTH NIGHT STOUT (All Grain)

Official NORTHERN BREWER Instructional Document

This above all: to thine own self brew. Now is the winter of our ferment! And those now a-bed shall think themselves accurs'd and hold their manhood cheap while we drink of this ale without them on this Brew-day. Whoa, sorry ... beer is often credited with a general loosening of the tongue, and with enough of this beautifully-balanced American stout around, you might turn into a bard or something.

Jet black with a dense tan head (supported in part by flaked oats in the all-grain version), this ebony ale suffuses the senses with suggestions of citrus, chocolate, roasting coffee, burnt sugar, and dried fruit. An intense 70 IBUs of bitterness is offset by a full mouthfeel and a balancing final gravity. Your palate comes to wondering what just happened.

For best results prepare a yeast starter, oxygenate the wort, and keep the fermentation temps on the cool side. Drink this stout by itself or with some loquacious conversation, or match it up with some grass-fed steak.

OG 1.060 READY: 5 WEEKS

Suggested Fermentation Schedule:

- 1 week primary @ 65 F, 2 weeks secondary @ 50 F, 2 weeks bottle condition

MASH INGREDIENTS

- 10.5 lbs Rahr 2-row
- 0.5 lbs Flaked oats
- 0.5 lbs English Chocolate Malt malt
- 0.25 lbs English Roast Barley
- 0.25 lbs English Extra Dark Crystal

BOIL ADDITIONS & TIMES

- 1 oz Summit @ 60"
- 1 oz Cascade @ 20"
- 0.5 oz Cascade @ 5"
- 0.5 oz Cascade @ 0"

YEAST

- **WYEAST #1764 ROGUE PACMAN ALE.**
Optimum temperature: 60-70°F.

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

- 1 oz Summit @ 60"
- 1 oz Cascade @ 20"
- 0.5 oz Cascade @ 5"
- 0.5 oz Cascade @ 0"

YEAST

- WYEAST #1764 ROGUE PACMAN ALE.**
Optimum temperature: 60-70°F.