VandalEyes PA

(ALL GRAIN)

Northern Brewer is ridiculously proud to present VandalEyes PA – the first-ever brew kit dreamed up, brewed up and served up for your homebrewing enjoyment by the epically geeky, celebrity-turned-master-brewer, Wil Wheaton.

VandalEyes PA is the very first homebrew recipe that Wil perfected. And now we've crafted a recipe kit that replicates its amazing aroma (thanks to a massive 3oz dryhop), caramel maltiness and the citrusy flavors of Cascade and Centennial hops. Just one sip is guaranteed to give you googly eyes.

But, more importantly, we feel like this kit captures Wil's own homebrewing mission: "Drinking beer is good, but making beer is GREAT ." Of course, it's always nice to have a little help from your brew buddies. And now you can count Wil Wheaton as one of them.

So get out your googly eyes, fellow VandalEyesers. And get ready to brew awesome!

O.G: 1.070 READY: 6 WEEKS

Suggested fermentation schedule:

2 weeks primary;
2–4 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

12 lbs 2-row malt

1 lb Belgian Munich

8 oz Belgian Cara 45

6 oz Briess Caramel 60

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

.75 oz Chinook (60 min)

1.5 oz Centennial (15 min)

1 oz Cascade (10 min)

DRY HOPS

2 oz Cascade

1 oz Centennial

– Add these to the secondary fermenter one to two weeks before bottling day

YEAST OPTIONS

DRY YEAST (DEFAULT):
Safale US-05 Ale Yeast. Optimum temp: 59–75° F

LIQUID YEAST OPTION:
Wyeast 1056 American Ale. Optimum temp: 60–72° F
White Labs WLP001 California Ale. Optimum temp: 68–73° F

PRIMING SUGAR

5 oz Priming Sugar (save for Bottling Day)