

T-CAN & BEARCAT'S WHEATEN BEATDOWN (All Grain)

Official NORTHERN BREWER Instructional Document

Danielle "Trashcan" Meinhardt and Derek "Bearcat" Britton brew and drink this, their signature ale, when not solving crimes or working at NB World HQ. Straw gold in color with a rich white cap of long-lasting foam, the nose is a big snort of Pacific Northwest hops in front of a subtle buttered-pastry sweetness from a small percentage of pale caramel malt. A high ratio of wheat malt brings bread dough overtones to the clean, firm, almost IPA-like bitterness.

O.G: 1.045 READY: 5 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 4 lbs. Rahr 2-row pale
- 4 lbs. Rahr White Wheat malt
- .5 lbs. Briess Caramel 10L

BOIL ADDITIONS & TIMES

- 1 oz. Palisade (60 min)
- 1 oz. Willamette (10 min)
- 1 oz. Cascade (10 min)

YEAST

- DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast.
Optimum temp: 59°-75° F

- Liquid yeast: 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

1 oz. Palisade (60 min)

1 oz. Willamette (10 min)

1 oz. Cascade (10 min)

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.