

BEERSMITH RECIPE

PLINY THE STEP CHILD All-Grain

O.G: 1.078 READY: 6 WEEKS



This recipe was published on Beersmith.

Brew Builder takes the recipe you choose and converts it to an easy to purchase kit.

Each kit is made true to the exact specifications of the author.

Brew Builder kits are guaranteed fresh! Every all-grain kit is built on demand as orders are received.

Rest assured that you are getting the same high quality ingredients found in all Northern Brewer kits.

INGREDIENTS

BATCH VOLUME

6.5 Gal

MASH

- 13 lbs Rahr 2-row
- 1.5 lbs Caramel 60L
- 1.5 lbs Caramel 40L
- 1 lb Carapils
- 0.5 lbs Caramel 20L

HOPS

- 7.3 oz Columbus
- 7.3 oz Simcoe
- 3.3 oz Centennial

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OTHER

- 1.31 lbs Corn Sugar

YEAST

- White Labs WLP001 California Ale

*NOT INCLUDED

This kit doesn't include the items below. They are sold in bulk and many brewers have a supply on hand:

- 5 oz Priming Sugar *Save for Bottling Day*
- 1 Whirlfloc tablet
- 1.25 tsp Yeast Nutrient
- 0.25 tsp Irish Moss

FERMENTATION SCHEDULE

2 Weeks Primary

2-4 Weeks Secondary

2 Weeks Bottle Conditioning

SCHEDULE

SINGLE INFUSION MASH

Sacch' Rest: 152°F 60 min

BOIL ADDITIONS & TIMES

- 4 oz Columbus 90 min
- 1 oz Simcoe 60 min
- 1 oz Columbus 45 min
- 1 oz Simcoe 30 min
- 1 Whirlfloc Tablet 15 min*
- 0.25 tsp Irish Moss 10 min*
- 1.25 tsp Yeast Nutrient 10 min*
- 1.31 lbs Corn Sugar 10 min
- 3 oz Simcoe 0 min
- 1 oz Centennial 0 min

DRY HOPS

Add the dry hops in three different stages.
DRY HOPS 1: Add 10 days before bottling.

- 1 oz Columbus
- 1 oz Centennial
- 1 oz Simcoe

DRY HOPS 2: Add 4 days before bottling.

- 1 oz Centennial
- 1 oz Columbus
- 1 oz Simcoe

DRY HOPS 3: Add the day before bottling.

- 0.3 oz Centennial
- 0.3 oz Columbus
- 0.3 oz Simcoe

YEAST

- White Labs WLP001 California Ale
Optimum Temperature: 68°- 73°F