

BEERSMITH RECIPE

# RANGER CREAK OPA All-Grain

O.G: 1.058 READY: 6 WEEKS

## FERMENTATION SCHEDULE

1-2 Week Primary

1-2 Weeks Secondary

2 Weeks Bottle Conditioning



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

- 5.50 gal

### MASH

- 9 lbs Rahr 2-row
- 2.2 lbs Flaked Oats
- 0.85 lbs Caramel 60L

### HOPS

- 3.5 oz Citra
- 3.2 oz Centennial

### YEAST

- White Labs WLP007 Dry English 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*

## SCHEDULE

### SINGLE INFUSION MASH

Sacch' Rest: 152°F 60 min

Mashout: 168°F 10 min

### BOIL ADDITIONS & TIMES

- 0.2 oz Centennial 60 min
- 0.5 oz Citra 30 min
- 0.5 oz Centennial 10 min
- 0.5 oz Citra 10 min
- 1 oz Centennial 0 min
- 1 oz Citra 0 min

### DRY HOPS

- 1.5 oz Centennial *Dry Hop 7 Days*
- 1.5 oz Citra *Dry Hop 7 Days*

### YEAST

- White Labs WLP007 Dry English Ale  
*Optimum Temperature: 65°- 70°F*