

BEERSMITH RECIPE

# SANDMAN All-Grain

O.G: 1.069 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

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### BATCH VOLUME

5.50 Gal

### MASH

- 11.75 lbs Rahr 2-Row
- 1 lb Briess Bonlander Munich
- 0.5 lbs Caramalt
- 0.5 lbs Caramel 60L
- 0.5 lbs Melanoidin

### HOPS

- 8.1 oz Citra

### YEAST

- White Labs WLP002 English Ale Yeast

### \*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
- 0.25 tsp Yeast Nutrient

## FERMENTATION SCHEDULE

1-2 Weeks Primary

1-2 Weeks Secondary

2 Weeks Bottle Conditioning

## SCHEDULE

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### SINGLE INFUSION MASH

Sacch' Rest: 156°F 60 min

Mashout: 168°F 10 min

### BOIL ADDITIONS & TIMES

- 0.8 oz Citra *First Wort*
- 1 oz Citra 15 min
- 1 Whirlfloc Tablet 10 min\*
- 0.25 tsp Yeast Nutrient 10 min\*
- 1 oz Citra 10 min
- 1.3 oz Citra 5 min
- 1.0 oz Citra 1 min

### DRY HOPS

3 oz Citra *Add to secondary fermenter 7 days before bottling day*

### YEAST

- White Labs WLP002 English Ale Yeast  
*Optimum Temperature: 65-68°F*