

FRESH SQUISHED (All Grain)

Official NORTHERN BREWER Instructional Document

Dripping with vivid flavors, Fresh Squished is the beer equivalent of visiting your local fruit stand. Flavors and aromas of grapefruit, melon, berries, lime and passionfruit drizzle into a faint herbal, piney background. The sturdy malt foundation of sweet crystal malts and toasty munich concedes to this indulgent use of Citra and Mosaic hops to achieve remarkable balance. Pale copper in color, Fresh Squished is overlaid by a fluffy, rich beige foam cap, allowing the juicy aromas to ooze out.

O.G: 1.064 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 11 lbs Rahr 2-Row
- 1.5 lbs Briess Bonlander Munich
- 1 lb Briess Caramel 60

BOIL ADDITIONS & TIMES

- 1 oz Nugget (60 min)
- 2 oz Mosaic (5 min)
- 1 oz Citra (5 min)
- Dry Hops 1 oz Mosaic and 1 oz Citra - add to secondary fermenter one to two weeks before bottling day

YEAST

Dry yeast (default) Safale US-05.
Optimum temperature: 59°- 75°F

Liquid yeast options:
Wyeast #1056 American Ale Yeast.
Optimum temperature: 60°- 72°F

-OR-

White Labs WLP001 California Ale.
Optimum temperature: 68°- 73°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 Nugget (60 min)

2 oz Mosaic (5 min)

1 oz Citra (5 min)

DRY HOPS

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