

# LAKEFRONT BRIDGE BURNER (Partial Mash Pro Series)

Official NORTHERN BREWER Instructional Document

The Bridge Burner pours a deep, fiery amber with a rocky off-white head. The assertive aroma is dominated by dry, earthy American hops: citrus, floral and pine tree notes all make a showing. The hops dominate, lending a hefty bitterness to the palate, but are backed up by the caramel malts, which lend a substantial body without any extra sweetness. A warm alcohol burn finishes it off with a nod to its considerable ABV.

**O.G.: 1.091 READY: 2 MONTHS**

1-2 weeks primary, 1 month secondary,  
1-2 weeks bottle conditioning

**NOTES:** Lakefront recommends a 90-minute boil for this recipe, making the first hop addition with 60 minutes remaining.

## KIT INVENTORY:

### SPECIALTY GRAIN

- 1 lbs MaltEurop 2-row malt
- 1.25 lbs Aromatic malt
- 1 lb Belgian Cara 45
- 0.5 lb Briess Caramel 80L
- 0.32 lb English Chocolate Malt

### FERMENTABLES

- 6 lbs Gold malt syrup
- 3.15 lbs Gold malt syrup late addition (15 min)
- 1 lbs Amber dry malt extract late addition (15 min)

### HOPS & FLAVORINGS

- 1.5 oz Columbus (60 min)
- 0.75 oz Cascade (20 min)
- 0.75 oz Willamette (15 min)
- 0.5 oz Cascade (dry hop)
- 0.5 oz Centennial (dry hop)
- 0.5 oz Chinook (dry hop)

### YEAST

- Wyeast 1056 American Ale. Apparent attenuation: 73-77%. Flocculation: Low-Medium. Optimum temp: 60°-72° F.
- Dry Yeast Alternative: Safale US-05 Ale. Optimum temp: 59-75° F.

## BEFORE YOU BEGIN ...

### MINIMUM REQUIREMENTS

- Homebrewing starter kit for brewing 5 gallon batches
- Two kettles, one of at least 4 gallons capacity and one of at least 2 gallons
- A large mesh bag or strainer that can hold 5 lbs of grain
- A thermometer with a range that includes 120-170°F
- A 5 gallon glass carboy, with bung and airlock, to use as a secondary fermenter - If you do not have a secondary fermenter you may skip the secondary fermentation and add an additional week to primary fermentation before bottling
- Approximately two cases of either 12 oz or 22 oz pry-off style beer bottles

### UNPACK THE KIT

- Refrigerate the yeast upon arrival
- Locate the Kit Inventory (above) - this is the recipe for your beer, so keep it handy
- Doublecheck the box contents vs. the Kit Inventory
- Contact us immediately if you have any questions or concerns!

## PARTIAL MASH BASICS

This partial mash kit uses some techniques that may be unfamiliar to the extract brewer. The idea behind partial mash brewing is to use some malt extract for sugar content along with extracting some sugars yourself directly from grains. Basically, you'll be putting the grains in water and holding the mixture (called the mash) at a particular temperature while enzymes in the grain break complex starches down into simpler sugars. Then you will rinse the grains with hot water (a process called sparging) to get as much of the sugar off as possible. The liquid that you collect should be a sweet wort that you can use as a base for adding malt extract and hops. The procedure below will take you through the process step by step.

## PROCEDURE

### A FEW DAYS BEFORE BREWING DAY

1. Incubate yeast. Remove the yeast from the refrigerator, and "smack" as shown on the back of the yeast package. Do not brew with inactive yeast - we can replace the yeast, but not a batch that fails to ferment properly.
2. Prepare a yeast starter. Follow the Yeast Starter Kit instructions. Allow the starter to incubate for at least one day.

### ON BREWING DAY

3. Collect and heat 1.25 gallons of water to 166°F in your mash kettle.
4. Crush the grains if they are unmilled. Pour crushed grain into your nylon mesh bag and place in the kettle, or if you are not using a nylon bag pour the grain directly into your mash kettle.
5. Adjust the temperature. Take a temperature reading of the mixture. The temperature should be within 1-2°F of 153°F. If not, adjust by adding cold or hot water as needed.
6. Put the lid on your mash kettle and wrap it in old towels or blankets to insulate it, or put it in an oven set to "warm" or "low" to maintain the temperature (make sure your oven is not too hot! The temperature of the oven should be at or under 153°F). Leave for one hour.
7. While the mash rests, collect and heat sparge water in your second pot. Collect three quarts of water and heat to 168°F. Hold at this temperature until the mash is finished.
8. When the one hour mash is finished, return the mash kettle to the stove (without towels!) and apply very low heat. Raise the temperature of the mash to 168°F, being careful not to scorch the grains.

9. Separate the grain from the liquid portion of the mash. Remove the grains from the mash - don't spill or waste the liquid, which is now the wort. If using a mesh bag, you can simply lift it out. If not using a mesh bag, scoop the grain into a colander or sieve over a bowl or pan to collect the drips. If you are using a separate kettle to boil with, pour the wort from the mash kettle to the boil kettle.

10. Sparge the grain. Using a strainer or mesh bag, hold the grain over the wort in the kettle. Slowly pour the 168°F sparge water through the grain, one quart at a time, until it's gone. Collect the sparge water along with the wort in the boil kettle. When this step is finished, you may discard the grain.

11. Top up the kettle. Add more water if necessary to achieve your normal boil volume.

12. Bring to a boil and add in the 6 lbs Gold Malt Syrup. Remove the kettle from the burner and stir in the malt syrup, then bring back up to a boil.

- Add 1.5 oz Columbus hops and boil for 60 minutes.
- Add .75 oz Cascade hops 20 minutes from the end of the boil.
- Add .75 oz Willamette hops, 3.15 lbs Gold malt syrup, and 1 lb Amber DME 15 minutes from the end of the boil.

13. Cool the wort. When the 60-minute boil is finished, cool the wort to approximately 100° F as rapidly as possible. Use a wort chiller, or put the kettle in an ice bath in your sink.

14. Sanitize fermenting equipment and yeast pack. While the wort cools, sanitize the fermenting equipment - fermenter, lid or stopper, fermentation lock, funnel, etc - along with the yeast pack and a pair of scissors.

15. Pour the cooled wort into your fermenter. Leave any thick sludge in the bottom of the kettle.

16. Add cold water as needed to bring the volume to 5 gallons.

17. Aerate the wort. Seal the fermenter and rock back and forth to splash for a few minutes, or use an aeration system and diffusion stone.

18. **OPTIONAL:** if you have our Mad Brewer Upgrade or Gravity Testing kits, measure specific gravity of the wort with a hydrometer and record.

19. Add yeast once the temperature of the wort is 78°F or lower (not warm to the touch). Use the sanitized scissors to cut off a corner of the yeast pack, and carefully pour the yeast into the primary fermenter.

20. Seal the fermenter. Add approximately 1 tablespoon of water to the sanitized fermentation lock. Insert the lock into rubber stopper or lid, and seal the fermenter.

21. Move the fermenter to a warm, dark, quiet spot until fermentation begins.

### BEYOND BREWING DAY, WEEKS 1-2

22. Fermentation should begin within 48 hours. The optimum fermentation temperature for this beer is 60-72° F - move the fermenter to a warmer or cooler spot as needed.

### BEYOND BREWING DAY- SECONDARY FERMENTATION

23. Active fermentation should complete within 1-2 weeks, after which you can transfer your beer to a sanitized secondary fermenter for 2-4 weeks conditioning.

24. Add the dry hops. Add .5 oz Cascade, .5 oz Centennial, and .5 oz Chinook hops to the secondary fermenter 1-2 weeks before bottling day.

### BOTTLING DAY-ABOUT 1.5 MONTHS AFTER BREWING DAY

25. When you are ready to bottle, sanitize siphoning and bottling equipment and mix a priming solution. Use the following amounts, depending on which type of sugar you will use:

- Corn sugar (dextrose)  $\frac{2}{3}$  cup in 16 oz water.
- Table sugar (sucrose)  $\frac{5}{8}$  cup in 16 oz water.

Then bring the solution to a boil and pour into the empty bottling bucket.

26. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix, don't splash.

27. Fill and cap bottles.

### 1-2 WEEKS AFTER BOTTLING DAY

28. Condition bottles at room temperature for 1-2 weeks. After this point, the bottles can be stored cool or cold.

29. Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!