

1910 EXPORT PALE ALE (All Grain)

Official NORTHERN BREWER Instructional Document

Anticipating the West Coast craft brewers' mantra of "make it hoppy, not bitter" by a century, this Edwardian-era export ale is not what you expect. Session-strength, moderate gravity and bitterness, but extravagant dry-hopping showing a resinous, earth-and-pipe-tobacco bouquet.

OG 1.045 READY: 6 WEEKS

Suggested fermentation schedule:

- 1 week primary; 3 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 8 lbs. Warminster Maris Otter
- 0.5 lbs. Bairds Carastan

BOIL ADDITIONS & TIMES

- 0.75 oz. Northdown (60 min)
- 1 oz. Northdown (30 min)
- **DRY HOPS** – add to secondary fermenter three weeks before packaging:
2 oz. UK Fuggle

YEAST

- **WYEAST #1469 WEST YORKSHIRE.**
Optimum temperature: 64-72°F

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 150° F for 75 minutes

Mashout: 168° F for 10 minutes

BOIL ADDITIONS & TIMES

0.75 oz. Northdown (60 min)

1 oz. Northdown (30 min)

DRY HOPS – add to secondary fermenter three weeks before packaging:

2 oz. UK Fuggle

YEAST

WYEAST #1469 WEST YORKSHIRE.

Optimum temperature: 64-72°F