

DRY DOCK BREAKWATER PALE ALE (Pro Series All Grain)

Official NORTHERN BREWER Instructional Document

Aggressive? Hoppy? You may think you know your American Pale Ales, but Breakwater stands out from the field. The combination of Chinook and Citra builds a rolling tide of tangerine and lemon-citrus flavors across your tongue, while the grain bill adds a slightly bready but subtle base. The hops sail right through the finish, leaving a dry character that lingers until your next sip, which usually doesn't take too long. Very drinkable and very unique; a bit like our popular Chinook IPA taken to a whole new level.

OG 1.049 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 9 lbs Rahr 2-row Pale
- 0.375 lbs. Briess Caramel 60L
- 0.3125 lbs. Belgian Biscuit

BOIL ADDITIONS & TIMES

- 0.25 oz. Chinook (60 min)
- 0.25 oz. Chinook (45 min)
- 0.2 oz. Chinook (30 min)
- 0.5 oz. Chinook (15 min)
- 0.5 oz. Chinook (2 min)

DRY HOPS

- 0.5 oz. Citra - add to secondary fermenter one week before bottling day

YEAST

- If you chose dry yeast:
SAFALE US-05.
Optimum temperature: 59-75°F
- If you chose liquid yeast:
WYEAST #1056 AMERICAN ALE YEAST.
Optimum temperature: 60-72°F

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 168° F for 10 minutes

BOIL ADDITIONS & TIMES

0.25 oz. Chinook (60 min)

0.25 oz. Chinook (45 min)

0.2 oz. Chinook (30 min)

0.5 oz. Chinook (15 min)

0.5 oz. Chinook (2 min)

Dry Hops

0.5 oz. Citra – add to secondary fermenter one week before bottling day

YEAST

If you chose dry yeast:

SAFALE US-05.

Optimum temperature: 59-75°F

If you chose liquid yeast:

WYEAST #1056 AMERICAN ALE YEAST.

Optimum temperature: 60-72°F