

CHINOOK IPA (All Grain)

Official NORTHERN BREWER Instructional Document

This American IPA has a relatively modest gravity and an immodest hop character derived entirely from a single hop variety. Chinook hops have long been used by US brewers for bittering additions, but their intense aroma and flavor have caught on only recently. This kit is a bit lower in gravity and lighter in body than our other IPA recipes, which enhances the perceived bitterness and reduces the aging requirements. It shows up in the glass with a reddish-gold color and a thick, resinous Chinook aroma that lingers after the glass is emptied.

OG 1.053 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 10 lbs Rahr 2-row Pale
- 0.75 lbs. Belgian Caramel Pils
- 0.25 lbs. Briess Caramel 120

BOIL ADDITIONS & TIMES

- 0.75 oz. Chinook (60 min)
- 0.5 oz. Chinook (10 min)
- 0.5 oz. Chinook (1 min)

DRY HOPS

- 1 oz. Chinook - 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: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

0.75 oz. Chinook (60 min)

0.5 oz. Chinook (10 min)

0.5 oz. Chinook (1 min)

DRY HOPS

1 oz. Chinook – 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