

SURLY CYNIC (All Grain Pro Series)

Official NORTHERN BREWER Instructional Document

Don't let your friends know you're brewing this one, they'll probably invite themselves over just so they can drink the whole batch! Cynic Ale melds Old World ingredients in a new school style. French malted barley, English oats and Belgian yeast create honey & black pepper flavors. Lively Slovenian hops provide the floral, apricot and peach notes. Toss your doubts away, toss one back and enjoy!

OG 1.053 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 week primary; 2-4 week secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 8.75 lbs Franco-Belges Pilsner Malt
- 0.63 lb. Simons Golden Naked Oats
- 0.63 lbs. Weyermann Acidulated Malt
- 0.63 lbs. Belgian Aromatic Malt

YEAST

- **WYEAST #3522 BELGIAN ARDENNES YEAST.**
Optimum temperature: 65-85°F

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 148° F for 60 minutes

Mashout: 168° F for 10 minutes

BOIL ADDITIONS & TIMES

0.25 oz Styrian Goldings (First Wort Hop, add to wort as it drains from mash tun)

0.25 oz Columbus (60 min)

1.75 oz Styrian Goldings (0 min)

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