

# DAWSON'S MULTIGRAIN RED (All Grain)

Official NORTHERN BREWER Instructional Document

A smooth, vaguely Irish-style, polyglot session beer that incorporates domestic and German malts, American hops, and British yeast. A combination of barley, wheat, and rye in the grist imparts deep caramel notes with edges of roast malt layered over complex grain flavors. Top it off with light stone-fruit notes from the yeast and a bitterness level that knows when to remain out of sight and when to be seen. Carbonate lightly, drink fresh, and serve in tankards over a game of darts or bocce, as the season dictates.

## OG 1.044 READY: 6 WEEKS

Suggested fermentation schedule:

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

## MASH INGREDIENTS

- 7.75 lbs. Rahr 2-row pale
- .5 lbs. Weyermann Caramunich II
- .25 lbs. Weyermann Caramel Wheat
- .25 lbs. Weyermann Chocolate Rye

## BOIL ADDITIONS & TIMES

- 1 oz. Willamette (60 min)
- .75 oz. Willamette (30 min)
- .25 oz. Willamette (0 min)

## YEAST

- If you chose dry yeast:  
**DANSTAR NOTTINGHAM ALE YEAST.** Optimum temperature: 57-70°F
- If you chose liquid yeast:  
**WYEAST #1335 BRITISH ALE YEAST II.** Optimum temperature: 63-75°F

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

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- 1 oz. Willamette (60 min)
- .75 oz. Willamette (30 min)
- .25 oz. Willamette (0 min)

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