

# DEAD RINGER IPA (All Grain)

Official NORTHERN BREWER Instructional Document

Dead Ringer is an homage to a benchmark of the American IPA style that's brewed in Michigan. American base malt and crystal malt create the big body and supporting grainy sweetness, while charge after charge of 100% Centennial Type hops deliver pronounced bitterness with a dominant citrus aroma and flavor. In the glass you get a pale amber color, hop intensity and malt density - substance with the soul of a session beer.

## OG 1.064 READY: 6-8 WEEKS

Suggested fermentation schedule:

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

## MASH INGREDIENTS

- 11 lbs. Rahr 2-Row
- 1 lbs. Briess Caramel 40

## BOIL ADDITIONS & TIMES

- 0.75 oz. Centennial Type (60 min)
- 1 oz. Centennial Type (20 min)
- 2 oz. Centennial Type (5 min)

## DRY HOPS

- 1 oz. Centennial Type - add to secondary fermenter one to two weeks 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

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1 oz. Centennial Type (20 min)

2 oz. Centennial Type (5 min)

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