

ENGLISH SUMMER ALE (All-Grain)

Official NORTHERN BREWER Instructional Document

It's an ale. It's made for Summer consumption. It uses English-leaning hops. What's there to get? Inspired by the hoppy ales of Southeastern England, this is a beer that explodes with life, even at a young age. Floral waxy sweetness from the late honey addition mixes with the aromatic tendencies of Styrian Goldings and Santiam to bring a rich complexity of apricots, soft citrus, and resinous freshly-cut grass. Firmly bittered, the even hop presence plants this squarely in ESB-land, but the reduced maltiness, fluffy wheaty body, and dryness from the honey keep things light and sessionable. A hop-lover's beer in a different framing than the standard pale ale or IPA, the end result is a full suffusion of Corvallis-cum-Kent.

OG 1.056 READY: 4 WEEKS

Suggested fermentation schedule:

- 1 week primary; 1 week secondary;
- 2-3 weeks bottle conditioning

BREWING NOTE: Do a "hop stand", allowing the Santiam addition to steep for 20-80 minutes (depending upon patience) before chilling. Failing that, half the last Santiam addition, reserving half for 5-7 days of dry hopping.

MASH INGREDIENTS

- 8 lbs. Fawcett Optic
- 1 lbs. Torrified Wheat
- 0.75 lbs Baird's Light Carastan
- 0.25 lbs Belgian Biscuit Malt

BOIL ADDITIONS & TIMES

- 0.75 oz Palisade (60 min)
- 1 oz Styrian Goldings (20 min)
- 2 oz Santiam (0 min, see brewer's note above)
- 1 lb Light-Amber Honey Blend (0 min)

YEAST

- **WYEAST 1768 ENGLISH SPECIAL BITTER.**
Temperature Range: 64-72 F.

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

0.75 oz Palisade (60 min)

1 oz Styrian Goldings (20 min)

2 oz Santiam (0 min, see brewer's note above)

1 lb Light-Amber Honey Blend (0 min)

YEAST

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