

LAKEFRONT FIXED GEAR AMERICAN RED ALE (Pro Series All Grain)

Official NORTHERN BREWER Instructional Document

Fixed Gear is a big, bold American red ale. It pours a glaring crimson tone with a rocky white head and a brilliant floral-citrus aroma, thanks to an aggressive dry hopping. Its immodest, malty spine and intrepid caramel flavors blow in via gratuitous amounts of 2-row pale and dark caramel malts. A balanced citrus bite comes from Chinook and Cascade hops followed shortly by mild, fruity esters from the ale yeast.

OG 1.065 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 11.25 lbs. Malteurop 2-row
- .75 lbs. Briess Caramel 60L
- .5 lbs. Belgian Special B

BOIL ADDITIONS & TIMES

- .5 oz. Columbus (60 min)
- .5 oz. Chinook (20 min)
- 1 oz. Cascade (5 min)
- 1 oz. Centennial Type (dry hop 7 days)
- 1 oz. Chinook (dry hop 7 days)

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: 153° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

.5 oz. Columbus (60 min)

.5 oz. Chinook (20 min)

1 oz. Cascade (5 min)

1 oz. Centennial Type (dry hop 7 days)

1 oz. Chinook (dry hop 7 days)

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

NOTES

Lakefront recommends a 90-minute boil for this recipe, making the first hop addition with 60 minutes remaining.