

GRATEFUL DEAD GUY (All Grain)

Official NORTHERN BREWER Instructional Document

Pouring a burnished pale copper with white lacing, the aroma of Grateful Dead Guy is an extended jam of earthy, spicy hop and a malt character that expresses bread crust, toast, and caramelized sugar. The flavor brings more of the same, with clean malt and prominent hop leading to a hop-bitter finish cut with rich malt sweetness. For best results prepare a yeast starter, oxygenate the wort, and keep the fermentation temps on the cool side.

OG 1.064 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 6 lbs. Rahr 2-row pale
- 5.75 lbs. German Munich 20 EBC
- 0.5 lbs. English Caramalt
- .5 lbs. Briess Caramel 80

BOIL ADDITIONS & TIMES

- 1.5 oz. Perle (60 min)
- 1 oz. Saaz (0 min)

YEAST

- **WYEAST #1764 ROGUE PACMAN ALE.**
Optimum temperature: 60-70°F.

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1.5 oz. Perle (60 min)

1 oz. Saaz (0 min)

YEAST

WYEAST #1764 ROGUE PACMAN ALE. Optimum temperature: 60-70°F.