

THE INNKEEPER (All-Grain)

Official NORTHERN BREWER Instructional Document

Thirty six major awards. Four-time Brewers International Champion. Four-time CAMRA Beer of the Year. Simply put, the muse for this kit has won more awards than any other English beer, period. From very simple ingredients comes a wonderfully well-balanced dram. Spicy, herbal, and English biscuits. Flashes of clean citrus and chewy minerals blend into a complex finish that is refreshingly bitter and remarkably dry. The way a pint was meant to taste. Truly spot on!

OG 1.043 READY: 4 WEEKS

Suggested fermentation schedule:

- 2 weeks primary; 2 weeks bottle conditioning

MASH INGREDIENTS

- 6 lbs. British Golden Promise
- 0.25 lbs English Extra Dark Crystal Malt

BOIL ADDITIONS & TIMES

- 1 lb Corn Sugar (60 min)
- 1 oz US Fuggle (60 min)
- 1 oz UK Kent Goldings (45 min)
- 1 oz Styrian Goldings (5 min)

YEAST

- If you chose dry yeast:

DANSTAR NOTTINGHAM ALE YEAST.

Optimum temperature: 57-70°F

- If you chose liquid yeast:

WYEAST 1469 WEST YORKSHIRE ALE.

Temperature Range: 64-72 F.

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 lb Corn Sugar (60 min)

1 oz US Fuggle (60 min)

1 oz UK Kent Goldings (45 min)

1 oz Styrian Goldings (5 min)

YEAST

If you chose dry yeast:

DANSTAR NOTTINGHAM ALE YEAST.

Optimum temperature: 57-70°F

If you chose liquid yeast:

WYEAST 1469 WEST YORKSHIRE ALE.

Temperature Range: 64-72 F.