

DRY DOCK PARAGON APRICOT BLONDE (Pro Series All Grain)

Official NORTHERN BREWER Instructional Document

Blonde ale: pale, refreshing, balanced. Already a crowd-pleaser, but add in apricot and you've got one of Dry Dock Brewing Co.'s most popular beers. A very light, slightly sweet malt body is the foundation, accompanied by minimal hopping and classic American yeast. The secret here is using real apricot puree, which contributes fresh apricot flavor, additional body and a bit of fruity tartness. Some apricot extract added at bottling supports the flavor and extends it. The perfect end to a summer evening, or an excellent pair for a light almond pastry.

OG 1.055 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 10 lbs. Rahr 2-row Pale
- 1 lbs. Briess Caramel 20L

BOIL ADDITIONS & TIMES

- 0.5 oz Cascade (60 min)

FERMENTOR ADDITIONS:

- 1 can Vintners Harvest Apricot Puree (add to primary 2-3 days after start of fermentation)

PACKAGING ADDITIONS:

- 4 oz Apricot Extract (add to bottling bucket or keg)

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: 150° F for 60 minutes

Mashout: 168° F for 10 minutes

BOIL ADDITIONS & TIMES

0.5 oz Cascade (60 min)

FERMENTOR ADDITIONS

1 can Vintners Harvest Apricot Puree

(add to primary 2-3 days after start of fermentation)

PACKAGING ADDITIONS

4 oz Apricot Extract (add to bottling bucket or keg)

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.