

# SINISTRAL WARRIOR IPA (All Grain)

Official NORTHERN BREWER Instructional Document

A burnished gold ale with a name to please 10th level beer nerds and a flavor to please all lovers of American craft brews. Taking its name from the hop variety that makes up its late addition, SWIPA is a potent beer with an aggressive hop character that is not quite balanced out by its big malt bill. Eminently quaffable but it's not a session beer - enough pints and your right hand won't know what the left hand is doing. Here at NB World HQ we like Sinistral Warrior all by itself, but it does complement a bison cheeseburger like nobody's business.

## OG 1.065 READY: 6 WEEKS

Suggested fermentation schedule:

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

## MASH INGREDIENTS

- 12 lbs. Rahr Pale Ale Malt
- 1 lbs. Briess Caramel 40
- 4 oz. Briess Carmel 80

## BOIL ADDITIONS & TIMES

- 1 oz. US Magnum (60 min)
- 1 oz. Centennial (15 min)
- 1 oz. Cascade (15 min)
- 2 oz. Warrior (0 min)

## 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: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

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1 oz. US Magnum (60 min)

1 oz. Centennial (15 min)

1 oz. Cascade (15 min)

2 oz. Warrior (0 min)

## YEAST

If you chose dry yeast:

**SAFALE US-05.** Optimum temperature: 59-75°F

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