

THREE HEARTED ALE (All Grain)

Official NORTHERN BREWER Instructional Document

NB's Three Hearted Ale is a larger-than-life American IPA with a hop aroma so thick you can almost see it. American base malt and crystal malt create the big body, pale-amber color, and slight grainy sweetness, while Centennial hops deliver pronounced bitterness and a citrusy aroma and flavor. Brew one and make Papa proud. Recommended: 2-stage fermentation and yeast starter.

OG 1.064 READY: 6-8 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 11 lbs. Rahr 2-Row
- 1 lbs. Briess Caramel 40

BOIL ADDITIONS & TIMES

- 0.75 oz. Centennial (60 min)
- 1 oz. Centennial (20 min)
- 2 oz. Centennial (5 min)

DRY HOPS

- 1 oz. Centennial - add to secondary fermenter one to two weeks before bottling day

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

BOIL ADDITIONS & TIMES

0.75 oz. Centennial (60 min)

1 oz. Centennial (20 min)

2 oz. Centennial (5 min)

DRY HOPS

1 oz. Centennial – add to secondary fermenter one to two weeks before bottling day

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