

SURLY BENDER (Pro Series All Grain)

Official NORTHERN BREWER Instructional Document

Here's what happens when substance meets smooth. This oatmeal brown ale defies traditional categories. Bender begins crisp and lightly hoppy, complemented by the velvety sleekness oats deliver. Belgian and British malts usher in cascades of cocoa, coffee, caramel and hints of vanilla and cream. An easy-drinking ale with many layers of satisfaction.

O.G: 1.060 READY: 6 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 8 lb Canada Malting Pale Ale Malt
- 2 lbs. Aromatic Malt
- 0.75 lbs. English Medium Crystal
- 0.75 lbs. Belgian Special B
- 0.75 lbs. Simpsons Golden Naked Oats
- 0.25 lbs. English Chocolate Malt

BOIL ADDITIONS & TIMES

- 0.5 oz Willamette (First Wort Hop, add to wort as it drains from mash tun)
- 0.5 oz Columbus (60 min)
- 2.5 oz Willamette (0 min)

YEAST

- Wyeast #1335 British Ale II Yeast.
- Optimum temperature: 63-75°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 168° F for 10 minutes

BOIL ADDITIONS & TIMES

0.5 oz Willamette (First Wort Hop, add to wort as it drains from mash tun)

0.5 oz Columbus (60 min)

2.5 oz Willamette (0 min)

YEAST

WYEAST #1335 BRITISH ALE II YEAST.

Optimum temperature: 63-75°F