

WINTER WARMER (All Grain)

Official NORTHERN BREWER Instructional Document

Minnesotans know more about keeping warm than just about anybody in the world. That's why we patterned our delicious Winter Warmer recipe after a famous locally brewed winter ale. This beer starts big and malty, and finishes with a warming alcohol note. It is hopped with spicy Willamette hops. Don't forget, a bottle of Winter Warmer makes a great stocking stuffer!

O.G: 1.069 READY: 2 MONTHS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 11.5 lbs. English Maris Otter
- 1 lbs English Medium Crystal
- .25 lbs English Chocolate Malt

BOIL ADDITIONS & TIMES

- 2 oz Willamette (60 min)
- 1 oz Willamette (10 min)

YEAST

- **DRY YEAST (DEFAULT):**
Danstar Windsor Ale Yeast.
Optimum temperature: 64-70°F
- **LIQUID YEAST OPTION:**
Wyeast #1728 Scottish Ale Yeast.
Optimum temperature: 55-70°F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

2 oz Willamette (60 min)

1 oz Willamette (10 min)

YEAST

DRY YEAST (DEFAULT):

Danstar Windsor Ale Yeast.
Optimum temperature: 64-70°F

LIQUID YEAST OPTION:

Wyeast #1728 Scottish Ale Yeast.
Optimum temperature: 55-70°F.