

Chris Hriteko New England  
**SWIG OF SUNBEAMS (All Grain) IPA**

Official NORTHERN BREWER Instructional Document

FG 1.010 Bottled  
 12-23-17  
 ~8.4% ABV

Whisk yourself off to a tropical island with a glowing pint of this delicious IPA. Dazzling aromas of mango, pineapple, papaya and grapefruit dominate the nose of this beer, showcased by its everlasting luminous white foam head. The light orange glimmer of the substantial malt bill shines through with subtle notes of fresh bread and warm biscuits, with just enough sweet malt radiance to perfectly balance the vivid hop flavor and slowly fading bitterness. Kick back, bask in the sun to enjoy this radiantly exquisite ale.

**MASH SCHEDULE: SINGLE INFUSION**

- Sacch' Rest: 152° F for 60 minutes
- Mashout: 170° F for 10 minutes

**BOIL ADDITIONS & TIMES**

- 1 oz Columbus (60 min)
- 1 oz Citra (15 min)
- 1 lb Corn Sugar (10 min)
- 4 oz Citra (0 min - Hop Stand) Allow hops to steep for 10 minutes before chilling.

**DRY HOPS**

- 2 oz Citra - add to secondary fermenter 7-10 days before bottling day

**YEAST**

- Dry yeast (default) Fermentis Safale US-05. Optimum temperature: 59°-75°F

**LIQUID YEAST OPTION:**

- Omega Yeast Labs OYL-004 West Coast Ale I. Optimum temperature: 60°-73°F

- Wyeast 1056 American Ale. Optimum temperature: 60°-72°F

**O.G: 1.074 READY: 6 WEEKS**

Suggested fermentation schedule:

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

**MASH INGREDIENTS**

- 9.5 lbs Rahr 2-row
- 3 lbs Weyermann Barke Vienna malt
- 1 lb Flaked Oats
- 0.5 lbs Carapils
- 0.25 lbs Simpsons Medium Crystal

**BOIL ADDITIONS & TIMES**

- 1 oz Columbus (60 min)
- 1 oz Citra (15 min)
- 1 lb Corn Sugar (10 min)
- 4 oz Citra (0 min - Hop Stand)
- 2 oz Citra (Dry hops)

**YEAST**

- Dry yeast (default) Fermentis Safale US-05. Optimum temperature: 59°-75°F

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**PRIMING SUGAR**

- 5 oz Priming Sugar (save for Bottling Day)

Yeast London - III

$$ABV = \frac{(OG - FG) \times 100}{1.05} = 6.19\%$$

- 45¢
- DRY Hop Bag
- Refractometers \$59.99 22.99
- sample tubes

Erlenmeyer FLASK  
 5L? / 2L?

STARTER - BEER BUSINESS  
 Golden Light DME  
 YEAST NUTRIENT

BREW DAY - 11/18  
 Fermentation STARTED - 11/19 (6am)  
 DRX Hopped Thurs 11/30  
 1:028 - 12/13

$$\frac{(1.074 - 1.028) \times 100}{1.05} = 6.19\%$$