



EPIC HOMEBREW REVEAL

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EPIC NORTHERN IRISH ALE

This beer brings to mind the flaming mane of a beautiful Northern Irish woman, fused with my imaginations of Irish influences on America's pre-prohibition brewing scene, especially in San Francisco and the "California Common" style. Northern Brewer hops are the "Northern" in the Epic "Northern Irish Ale" name, and the first wort hops lend a subtle, sweet perfume that complements the biscuity malt backbone. The malt bill leaps toward Auburn in color - sexy and sultry in appearance.

BASICS

VOLUME	6.25 GAL
BOIL VOLUME	7.5 GAL
ABV	4.95%
TARGET FG	1.011
TARGET OG	1.049
SRM	15
ATTENUATION	77%

METHOD/TIMINGS

REVERSE OSMOSIS WATER	8.5G, 3.6G GYPSUM, 2.9G CALCIUM CHLORIDE	
MASH TEMP	152 F	60 MIN
FERMENTATION TEMP	60 F	4 DAYS
	65 F	2 DAYS
	68 F	4 DAYS
TWIST	MASH 40 MIN MARK - ADDED CRYSTAL MALT, 60 MIN MARK - BEGIN RECIRCULATION, WHEN WORT CLEARED DURING RECIRCULATION - ADDED FIRST WORT HOPS, BEGAN SPARGE IMMEDIATELY AFTER FIRST WORT HOP ADDITION.	

INGREDIENTS



MALT

- 6LBS** BRIESS 2 ROW BREWER'S
- 4LBS** BRIESS AROMATIC MUNICH MALT
- 0.5LBS** BRIESS CARAMEL MALT 120L
- 1.5LBS** BRIESS VICTORY MALT (BISCUIT MALT)



HOPS

- 0.5OZ** NORTHERN BREWER HOPS
6.4% AAU - FIRST WORT HOPS
- 1.25OZ** NORTHERN BREWER HOPS
6.4% AAU - 60 MIN BOIL



YEAST

IMPERIAL FLAGSHIP ORGANIC YEAST (CHICO)
HARVESTED - 3RD GENERATION, PREVIOUSLY
USED IN TWO (2) AMERICAN WHEAT BEERS



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