

Extra Naked

Important note: this recipe is intentionally barebones. For (much) more information on specific brewing processes, please refer to the "How Bone Up Gets Made" document.

Stats

OG 1.046
FG 1.010
IBU 33
ABV 4.8%
Color 3.1 SRM

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Recipe for 3.5BBL

Grain Bill

110# Pilsner Malt (Proximity)
50# Brewers Malt (Briess)
40# Flaked Corn (Briess)
6# Rice Hulls

Water

105 gal strike water with 3.5 oz citric acid
65 gal sparge water with 1.5 oz citric acid

Mash

Mash at about 149 for 45 minutes

Kettle Additions

First Wort Hops to bring total IBU to about 33
50mL PATCO (antifoam)
10m 20x KICK micro tablets
5g Servomyces
Whirlpool 1# Crystal (Four Star Farms)
1# Pepite (Four Star Farms)
70mL PATCO (antifoam)

Dry Hop

Post Fermentation 1# Crystal (Four Star Farms)
0.5# Pepite (Four Star Farms)

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Recipe for 5 Gallons (based off of original homebrew recipe)

Grain Bill

8# Brewers Malt (Briess)
2# Flaked Corn (Briess)

Water

5.5 gal strike water (adjust pH as needed)
5 gal sparge water (adjust pH as needed)

Mash

Mash at about 149 for 45 minutes

Kettle Additions

First Wort	Hops to bring total IBU to about 33 Antifoam (optional, unsure of the amount for this scale)
10m	1 KICK micro tablet 1 Servomyces capsule (optional)
Whirlpool	1oz Crystal (Four Star Farms) 1oz Pepite (Four Star Farms) Antifoam (optional, unsure of the amount for this scale)

Dry Hop

Post Fermentation	1oz Crystal (Four Star Farms) 0.5oz Pepite (Four Star Farms)
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Notes

- This recipe is actually based on a style called “Classic American Pilsner” but we couldn’t use that style name because we didn’t want to have to deal with a) people getting all “well actually, it’s a Belgian ale so you can’t call it a pilsner”, or 2) people who don’t know much about us (and/or beer in general) getting misled into thinking this beer would be something it’s not. In retrospect, we probably shouldn’t have worried about it too much because macro drinkers usually end up ordering XN anyway, and beer nerds who think they’re in the Style Police will find things to nitpick no matter what. Anyway, we’ve never found a style designation for this beer that didn’t confuse and/or annoy people and if that’s not a fitting metaphor for Bone Up as a brewery then I don’t know what is.
- If you want to make Bad At Maths, just double the dry hop addition (it was very good, honestly).
- Extra Naked is as close to a blank slate as we get, so we’d often use casks of it to test out new-to-us hops. Mostly all we found out was that this beer isn’t as good if you use super punchy/intense/fruity hops, but it’s very good with the more subtle stuff (Bitter Gold is honestly one of the best subtle-ish hops out there and the only reason it’s not in this beer is that I didn’t know it existed until like two years ago. Also we like to use Four Star hops in our year-rounds).