



NORTHERN BREWER

O.G.	ABV	IBU	BREW TIME: 8 WEEKS
1.079	7.9%	26	Primary: 3 Weeks
			Secondary: 3 Weeks
			Bottle Conditioning: 2 Weeks

BALTIC WOLF PORTER

Baltic Wolf Porter is something of an illusion. A prowling, rich malt character of toasty bread, decadent dark caramel, fig and discreet roast character cautiously presents itself as seemingly timid, while an untamed wallop of fierce alcohol potency conspires to ambush your tastebuds. The sneaky malt character obscures a moderate yet lurking hop presence, while the clean and crisp finish deceives you and consummates the clever ruse. Though appearing approachable and restrained at first glance, Baltic Wolf Porter deftly turns into a potent and unyielding sipping experience. It is truly a wolf in sheep's clothing.

KIT INVENTORY

STEEPING GRAINS

- 0.38 lb Medium Crystal
- 0.38 lb Extra Dark Crystal
- 0.25 lb Debittered Black
- 0.19 lb English Chocolate

MALT EXTRACTS

- 6 lbs Gold Malt Syrup
- 3.15 lbs Pilsen Malt Syrup
- 2 lbs Pilsen Light DME
- 1 lb Golden Light DME

PREMIUM HOPS

- 0.5 oz Horizon **60 min**
- 1 oz Czech Saaz **20 min**

SUGGESTED YEAST

YEAST

DRY YEAST:

Fermentis Saflager W-34/70
Optimum Temp: 48°- 59°F

LIQUID YEAST OPTION:

Omega Yeast OYL-106 German Lager I
Optimum temp: 45°- 68°F

Imperial Yeast I13 Global
Optimum temp: 46°- 56°F

BEFORE BREW DAY

- Upon arrival, unpack kit.
- Read all instructions before starting.
- Be sure you have all items listed in the Kit Inventory.
- Refrigerate liquid yeast.
- If making a yeast starter, we suggest 24-48 hrs.
- Contact us if you have any questions or concerns.

YOU WILL NEED

- Homebrewing equipment for brewing 5 gallon batches.
- Boiling kettle (at least 3.5 gallons capacity).
- Approx. 2 cases of 12 oz or 22 oz pry-off beer bottles.
- **Optional** - 5 gallon carboy, with bung and airlock, to use as secondary fermentor.

A FEW HOURS BEFORE BREW DAY

Remove liquid yeast packages from the refrigerator. Allow to warm to your desired fermentation temperature (~50°F). Check yeast instructions on packet.

BREWING NOTES

KEY STATS

Brew Day Date: _____

Secondary: _____

Important Additions: _____

Bottling/Kegging: _____

Fermentation Temp: _____

Yeast Strain #: _____

Measured OG: _____ FG: _____

ON BREWING DAY

1. Heat 2.5 gal of water.
2. Pour grain into supplied mesh bag and tie open end in a knot. Steep for 30 min at 150° - 160°F. Remove bag, drain and discard.
3. Bring to a boil. Remove the kettle from burner and stir in **6 lbs Gold Malt Syrup, 3.15 Pilsen Malt Syrup, 2 lbs Pilsen Light DME** and **1 lb Golden Light DME**.
4. Return to boil. The mixture is now called "wort", the brewer's term for unfermented beer.
NOTE: Total boil time is 60 min.
 - Add **0.5 oz Horizon** at the start of boil
 - Add **1 oz Czech Saaz** with 20 mins remaining
5. Cool wort. When the 60 minute boil is finished, cool wort to approximately 55°F as rapidly as possible. Use a wort chiller, or put kettle in an ice bath in your sink.
6. Sanitize fermenting equipment and yeast packs. While wort cools, sanitize fermenting equipment (fermenter, lid or stopper, airlock, funnel, etc) along with yeast packs.
7. Fill primary fermenter with 2 gal cold water, then pour in cooled wort. Leave any thick sludge in bottom of kettle.
8. Add more cold water as needed to bring volume to 5 gal.
9. Aerate wort: Seal fermenter and rock back and forth to splash for a few mins, or use an aeration system and diffusion stone.
10. Measure the wort's specific gravity with a hydrometer. Record.
11. Add yeast once temperature of the wort is 55°F or lower. Sanitize and open yeast packs. Carefully pour contents into primary fermenter.
12. Seal fermenter. Add approx. 1 tbsp of water to sanitized fermentation lock. Insert airlock into rubber stopper or lid. Seal fermenter.
13. Move fermenter to a cool (preferably a temperature controlled refrigerator), dark, quiet spot until fermentation begins.

PRIMARY FERMENTATION

14. **Within 48 hours Active fermentation begins.**
You'll see a cap of foam on the surface of the beer. Specific gravity as measured with a hydrometer will drop steadily. You may see bubbles in the fermentation lock. The optimum temp. for this beer is 47°- 55°F.
15. **Within 3 weeks Active fermentation ends.**
Proceed to next step when:
 - Cap of foam falls back into the beer.
 - Bubbling in airlock slows down or stops.
 - Specific gravity as measured with a hydrometer is stable.

SECONDARY FERMENTATION (OPTIONAL)

- NOTE:** You may skip transferring to a secondary fermenter and simply leave the beer in the primary fermenter.
16. Sanitize siphoning equipment, airlock, carboy bung or stopper. Siphon beer from primary fermenter into secondary. (optional - see above)
 17. Allow the beer to rest at room temperature for 5-7 days before proceeding. This is called a diacetyl rest and will help eliminate any off-flavors in the beer.
 18. Allow beer to condition (lager) in a refrigerator near freezing temperatures for 3 weeks before proceeding with the next step. Timing is now somewhat flexible.

BOTTLING DAY (ABOUT 4 WEEKS AFTER BREWING DAY)

19. Sanitize siphoning and bottling equipment.
20. Mix a priming solution (sugar dissolved in water; carbonates bottled beer). Use the following amounts, depending on which type of sugar you use:
 - Corn sugar (dextrose) 2/3 cup in 16oz water.
 - Table sugar (sucrose) 5/8 cup in 16oz water.Bring solution to a boil. Pour into bottling bucket.
21. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix - *do not splash*.
22. Fill and cap bottles.

CONDITIONING (ABOUT 6 WEEKS AFTER BREWING DAY)

23. Condition bottles at room temp. for 2 weeks. After this point, store bottles cool or cold.
24. Serving: Pour into a clean glass. Be careful to leave any sediment at the bottom of the bottle. Cheers!

WE'VE GOT YOUR BATCH

We're so confident in the quality of our beer kits, we'll replace any kit, anytime, no questions asked.

CONNECT TO OUR COMMUNITY     
Snap and share your brew, we know you're proud.
#NorthernBrewer NorthernBrewer.com

DANUBE DRIFTIN' VIENNA LAGER

Stepping back in time, Danube Driftin' pays homage to a historical beer style. Vienna lager will thrill any fan of malt-driven beers. Using an array of base malts and just a dash of darker malts for color, Danube Driftin' is a pleasure to sip. This recipe features a deep copper color, medium body, and a modest bitterness with dominant rich toasty malt flavors devoid of caramel and roast flavors while a classic lager yeast strain provides a crisp, clean and dry finish.

O.G: 1.050 | **BREW TIME 8 WEEKS:** 2 WEEKS PRIMARY | 4 WEEKS SECONDARY | 2 WEEKS BOTTLE CONDITIONING



KIT INVENTORY

SPECIALTY STEEPING GRAIN

- 0.25 lbs Caravienne Malt
- 0.06 lbs Dehusked Carafa II

MALT EXTRACTS

- 3.15 lbs Munich Malt Syrup
- 3 lbs Pilsen Light DME

PREMIUM HOPS

- 1 oz German Hallertau (60 min)
- 1 oz German Hallertau (10 min)

YEAST

Dry Yeast:

- Fermentis Saflager W-34/70. Optimum Temp: 48° - 68°F

Liquid Yeast Options:

- Imperial Yeast L13 Global. Optimum temp: 46° - 56°F
- Omega OYL - 106 German Lager I. Optimum temp: 45° - 68°F
- Wyeast 2124 Bohemian Lager. Optimum temp: 45° - 68°F

UPON ARRIVAL UNPACK THE KIT

- Be sure you have all items listed in the Kit Inventory (above)
- Refrigerate the yeast
- Contact us immediately if you have any questions or concerns!

READ ALL INSTRUCTIONS BEFORE STARTING

YOU WILL NEED:

- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- 5 gallon carboy, with bung and airlock, to use as a secondary fermenter. NOTE: You may skip transferring to a carboy and leave the beer in the primary fermenter to lager. See step 17
- A refrigerator capable of fitting the fermenter
- Approximately two cases of either 12 oz or 22 oz pry-off style beer bottles

A FEW HOURS BEFORE BREW DAY

Remove the liquid yeast packages from the refrigerator, and leave it in a place where you intend to conduct fermentation to allow the yeast to come to the correct pitching temperature. If you are using Wyeast, smack the packs as shown on the back of the package and allow to swell for at least 3 hours. Do not brew with inactive yeast - contact customer service for advice or a replacement. If you are using dry yeast, no action is needed.

ON BREWING DAY

1. Heat 2.5 gallons of water.
2. Pour crushed grain into the supplied mesh bag, and tie the open end in a knot. Steep for 30 minutes at 150° - 160°F. Remove bag, drain and discard.
3. Bring to a boil, remove the kettle from the burner and stir in the 3.15 lbs Munich Malt Syrup and 3 lbs Pilsen Light DME.
4. Return wort to boil. The mixture is now called "wort", the brewer's term for unfermented beer. NOTE: Total boil time for this recipe is 60 minutes.
 - Add 1 oz German Hallertau at the beginning of the boil.
 - Add 1 oz German Hallertau with 10 minutes remaining in the boil.
5. Cool the wort. When the 60 minute boil is finished, cool the wort to approximately 70°F as rapidly as possible. Use a wort chiller, or put the kettle in an ice bath in your sink.
6. Sanitize fermenting equipment and yeast pack. While the wort cools, sanitize the fermenting equipment – fermenter, lid or stopper, airlock, funnel, etc – along with the yeast packs.

ON BREWING DAY — CONTINUED

LAGERING

7. Fill primary fermenter with 2 gallons of cold water, then pour in the cooled wort. Leave any thick sludge in the bottom of the kettle.
8. Add more cold water as needed to bring the volume to 5 gallons.
9. Place the fermenter and yeast packets in your intended fermentation area for a few hours to allow temperatures to stabilize.
10. Aerate the wort. Seal the fermenter and rock back and forth to splash for a few minutes, or use an aeration system and diffusion stone.
11. Measure specific gravity of the wort with a hydrometer and record in the "BREWERS NOTES" section.
12. Add yeast once the temperature of the wort is between 50° and 60°F. Sanitize and open the yeast packs and carefully pour the contents into the primary fermenter.
13. Seal the fermenter. Add approximately 1 tablespoon of water to the sanitized fermentation lock. Insert the airlock into rubber stopper or lid, and seal the fermenter.

17. Allow the beer to cold condition (lager) in the secondary fermenter for 4 weeks at 32° to 40°F before proceeding with the next step. Timing now is somewhat flexible. * See the "YOU WILL NEED" section and step 16 above.
18. After 4 weeks, remove the beer from the refrigerator and allow to rest at room temperature for 2 to 3 days before bottling. This is called a diacetyl rest and will help reduce any possible off-flavors.

BOTTLING DAY - ABOUT 4 WEEKS AFTER BREWING DAY

19. Sanitize siphoning and bottling equipment.
20. Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer). Use the following amounts, depending on which type of sugar you will use:
 - Corn sugar (dextrose) 2/3 cup in 16 oz water.
 - Table sugar (sucrose) 5/8 cup in 16 oz water.Bring the solution to a boil and pour into the bottling bucket.
21. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix—don't splash.
22. Fill and cap bottles.

LAGER PRIMARY FERMENTATION

14. Active fermentation begins. Within approximately 48 hours of Brewing Day, active fermentation will begin – there will be a cap of foam on the surface of the beer, the specific gravity as measured with a hydrometer will drop steadily, and you may see bubbles come through the fermentation lock. The optimum fermentation temperature for this beer is 50° - 60° F. Move the fermenter to a warmer or cooler spot as needed.
15. Active fermentation ends. Approximately one to two weeks after brewing day, active fermentation will end. When the cap of foam falls back into the new beer, bubbling in the air lock slows down or stops, and the specific gravity as measured with a hydrometer is stable, proceed to the next step.
16. Transfer beer to secondary fermenter. Sanitize siphoning equipment and an airlock and carboy bung or stopper. Siphon the beer from the primary fermenter into the secondary. If you do not have a secondary fermenter, simply leave the beer in the primary fermenter. Place fermenter into a refrigerator for the lagering process.

CONDITIONING - ABOUT 6 WEEKS AFTER BREWING DAY

23. Condition bottles at room temperature for 1–2 weeks. After this point, the bottles can be stored cool or cold.
24. Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!

BREWERS NOTES

At Northern Brewer, we've always got your back. Our Brewmasters are available 7 days a week to help you brew your very best, and it doesn't end until you're completely happy with your latest batch...and looking forward to the next one. We'll never let you fail. Guaranteed.

CZECH PILSNER

Official NORTHERN BREWER Instructional Document

If we had to pick just one style that embodies everything a beer should be, Czech Pilsner might be it: this lager showcases both malt and hops but allows some expression of yeast character; mellow enough to drink a few half-liters but technical enough to demand care in brewing. Clear, deep golden color, foamy white head, medium-full body with caramelly malt and spicy hop character, firm bitterness giving way to a soft finish.

O.G.: 1.047 READY: 2 MONTHS

2 weeks primary, 4 weeks secondary,
2 weeks bottle conditioning

KIT INVENTORY:

MAILLARD MALTS™ SPECIALTY GRAIN

Ashbury Grains:

- 1 lbs Belgian Cara 8

MAILLARD MALTS™ EXTRACTS & OTHER FERMENTABLES

- 3.15 lbs Pilsen malt syrup (60 min)
- 3.15 lbs Pilsen malt syrup late addition (15 min)

BOIL ADDITIONS

- 2 oz Saaz (60 min)
- 1 oz Saaz (15 min)

YEAST

- **DRY YEAST (DEFAULT):** Saflager S-23. Optimum temperature: 50-57°F
- **LIQUID YEAST OPTION:** Wyeast #2278 Czech Pils. Optimum temperature: 48-58°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

These simple instructions are basic brewing procedures for this Northern Brewer extract beer kit; please refer to your starter kit instructions for specific instructions on use of equipment and common procedures such as siphoning, sanitizing, bottling, etc.

For more detailed extract brewing instructions, please visit www.northernbrewer.com

BEFORE YOU BEGIN ...

MINIMUM REQUIREMENTS

- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- A 5 gallon glass carboy, with bung and airlock, to use as a secondary fermenter
- Approximately two cases of either 12 oz or 22 oz pry-off style beer bottles

UNPACK THE KIT

- Refrigerate the yeast upon arrival
- Locate the Kit Inventory (above) - this is the recipe for your beer, so keep it handy
- Doublecheck the box contents vs. the Kit Inventory
- Contact us immediately if you have any questions or concerns!

PROCEDURE

A FEW DAYS BEFORE BREWING DAY

1. Remove the liquid Wyeast pack from the refrigerator, and “smack” as shown on the back of the yeast package. Leave it in a warm place (70-80° F) to incubate until the pack begins to inflate. Allow at least 3 hours for inflation; some packs may take up to several days to show inflation. Do not brew with inactive yeast - we can replace the yeast, but not a batch that fails to ferment properly. If you are using dry yeast, no action is needed.
2. Prepare a yeast starter. Follow the Yeast Starter Kit instructions. Allow the starter to incubate for at least one day.

ON BREWING DAY

3. Collect and heat 2.5 gallons of water.
4. For mail-order customers grains for extract kits come crushed by default, but if you requested uncrushed grains, crush them now. Pour crushed grain into supplied mesh bag and tie the open end in a knot. Steep for 20 minutes or until water reaches 170°F. Remove bag and discard.
5. Bring to a boil and add 3.15 lbs Pilsen malt syrup. Remove the kettle from the burner and stir in the Pilsen malt syrup.
6. Return wort to boil. The mixture is now called “wort”, the brewer’s term for unfermented beer.
 - Add 2 oz Saaz hops and boil for 60 minutes.
 - Add 1 oz Saaz hops and 3.15 lbs Pilsen malt syrup 15 minutes before the end of the boil.
7. Cool the wort. When the 60-minute boil is finished, cool the wort as close to 58° F as rapidly as possible. Use a wort chiller, or put the kettle in an ice bath in your sink.
8. Sanitize fermenting equipment and yeast pack. While the wort cools, sanitize the fermenting equipment - fermenter, lid or stopper, fermentation lock, funnel, etc - along with the yeast pack and a pair of scissors.
9. Fill primary fermenter with 2 gallons of cold water, then pour in the cooled wort. Leave any thick sludge in the bottom of the kettle.

10. Add more cold water as needed to bring the volume to 5 gallons.

11. Aerate the wort. Seal the fermenter and rock back and forth to splash for a few minutes, or use an aeration system and diffusion stone.

12. **OPTIONAL:** if you have our Mad Brewer Upgrade or Gravity Testing kits, measure specific gravity of the wort with a hydrometer and record.

13. Add yeast once the temperature of the wort is as close to 58°F as possible. Use the sanitized scissors to cut off a corner of the yeast pack, and carefully pour the yeast into the primary fermenter.

14. Seal the fermenter. Add approximately 1 tablespoon of water to the sanitized fermentation lock. Insert the lock into rubber stopper or lid, and seal the fermenter.

BEYOND BREWING DAY, WEEKS 1-2

15. Active fermentation begins. Within approximately 48 hours of Brewing Day, active fermentation will begin - there will be a cap of foam on the surface of the beer, and you may see bubbles come through the fermentation lock.

16. Active fermentation ends. Approximately 1-2 weeks after brewing day, active fermentation will end: the cap of foam falls back into the new beer, bubbling in the fermentation lock slows down or stops.

18. Transfer beer to secondary fermenter. Sanitize siphoning equipment and an airlock and carboy bung or stopper. Siphon the beer from the primary fermenter into the secondary.

BEYOND BREWING DAY- SECONDARY FERMENTATION

19. Lagering. Slowly lower the temperature of the beer to as close to 35-40° F as your equipment allows. The best method is to lower the temperature by a couple of degrees each day until the target temperature is reached. Allow the beer to condition in the secondary fermenter for 4 weeks before proceeding with the next step. Timing now is somewhat flexible.

BOTTLING DAY-ABOUT 6 WEEKS AFTER BREWING DAY

20. Sanitize siphoning and bottling equipment.

21. Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer) of $\frac{2}{3}$ cup priming sugar in 16 oz water. Bring the solution to a boil and pour into the bottling bucket.

22. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix - don't splash.

23. Fill and cap bottles.

2 WEEKS AFTER BOTTLING DAY

24. Condition bottles at room temperature for 2 weeks. After this point, the bottles can be stored cool or cold.

25. Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!