



NORTHERN BREWER

<b>O.G.</b>	<b>ABV</b>	<b>IBU</b>	<b>BREW TIME: 6 WEEKS</b>
1.066	6.5%	24	Primary: 1-2 Weeks Secondary: 2 Weeks Bottle Conditioning: 1-2 Weeks

# GRANDMA'S SECRET STASH

Just like grandma used to do, stash some of this delicious treat out of view and hoard it for yourself. The intoxicating aromas and flavors of freshly baked oatmeal raisin cookies is surely a fond memory, and now that we are all grown up, why not craft a stout to reminisce? Pleasant, subtle aromas and flavors of raisin, cinnamon and vanilla engage with the velvety body of a traditional oatmeal stout to create an immensely pleasing and highly elaborate sipping experience.

## KIT INVENTORY

### SPECIALTY GRAIN

- 1 lb Flaked Oats
- 0.5 lbs Briess Chocolate Malt
- 0.5 lbs English Roasted Barley
- 0.5 lbs Belgian Special B
- 0.25 lbs Belgian Biscuit Malt

### MALT EXTRACTS

- 3.15 lbs Munich Malt Syrup
- 3.15 lbs Gold Malt Syrup
- 1 lb Golden Light Dry Malt Extract

### PREMIUM HOPS & OTHER FLAVORINGS

- 1 oz Brewer's Gold Hops  
**60 min**
- 4 oz Dark Rum Soaked Raisins  
**5 min not included**
- 2 Sticks Dark Rum Soaked Cinnamon  
**Fermenter Addition**
- 15 grams Vanilla Powder  
**Fermenter Addition**

## SUGGESTED YEAST

### YEAST

#### DRY YEAST:

**Fermentis SafAle S-04**  
Optimum Temp: 64°- 75°F

#### LIQUID YEAST OPTIONS:

**Wyeast 1084 Irish Ale**  
Optimum temp: 62°- 72°F

**Imperial Yeast A10 Darkness**  
Optimum temp: 62°- 72°F

**Omega Yeast OYL-005 Irish Ale**  
Optimum temp: 62°- 72°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.
- Add 4 oz raisins to a glass and add enough dark rum to cover them. Cover and allow to rest for one day before brewing.
- 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.
- 8 oz Dark Rum (For soaking raisins, vanilla powder, and cinnamon sticks)
- 4 oz Raisins (Soaked in enough dark rum to cover them for 1 day before brewing)
- **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, and leave in a warm place (~70°F). Check yeast instructions on packet.

## BREWING NOTES

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## 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 20 min at 170°F. Remove bag, drain and discard.
3. Bring to a boil. Remove the kettle from burner and stir in 3.15 lbs Gold malt syrup and the 3.15 lbs Munich malt syrup.
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 1 oz Brewer's Gold hops at the start of boil
  - Add 1 lb Golden Light DME with 15 mins remaining
  - Add 4 oz dark rum soaked raisins with 5 mins remaining
5. Cool wort. When 60-minute boil is finished, cool wort to approximately 100°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 pack. 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 wort's specific gravity with a hydrometer. Record.
11. Add yeast once temp. of the wort is 72°F or lower (not warm to the touch). Sanitize and open yeast pack. 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 warm, 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 65°- 70°F.
15. **Within 1-2 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 secondary fermentation and simply add 2 weeks to primary fermentation before bottling.
16. Sanitize siphoning equipment, airlock, carboy bung or stopper. Siphon beer from primary fermenter into secondary.
  17. Allow beer to condition in secondary fermenter for 2 weeks before proceeding with the next step. Timing is now somewhat flexible.
  18. Add cinnamon sticks to a glass with vanilla powder and add enough dark rum to cover them. Cover glass and rest for 1 day before proceeding.
  19. Add the dark rum soaked vanilla and cinnamon to the fermenter 5-7 days before bottling.

## BOTTLING DAY (ABOUT 4 WEEKS AFTER BREWING DAY)

20. Sanitize siphoning and bottling equipment.
21. 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.
22. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix
  - do not splash.
23. Fill and cap bottles.

## CONDITIONING (ABOUT 6 WEEKS AFTER BREWING DAY)

24. Condition bottles at room temp. for 1-2 weeks. After this point, store bottles cool or cold.
25. 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



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