



NORTHERN BREWER

O.G.	ABV	IBU	BREW TIME: 4 WEEKS
1.043	4.4%	27.2	Primary: 2 Weeks
			Bottle Conditioning: 2 Weeks

AMERICAN WHEAT

A familiar style made popular by microbreweries all over the US. Like their German cousins, American wheat beers feature large proportions of malted wheat in the grain bill and are naturally cloudy in appearance. Unlike German Weizenbiers, though, American wheat beers have a bit more hop character and are fermented with a milder-tasting yeast, resulting in a more clean, neutral finish. Wyeast's US Hefeweizen strain makes for a spritzy, refreshing warm-weather crowd-pleaser.

KIT INVENTORY

MALT EXTRACTS

1 lb Wheat DME

PREMIUM HOPS

7 grams Cascade 45 min

3.5 grams Cascade 0 min

YEAST

American Ale Yeast

Optimum Temp: 64°- 75°F

CARBONATION

Northern Brewer

"Fizz Drops"

BEFORE BREW DAY

- Upon arrival, unpack kit.
- Read all instructions before starting.
- Be sure you have all items listed in the Kit Inventory.
- Contact us if you have any questions or concerns.

YOU WILL NEED

- Homebrewing equipment for brewing 1 gallon batches.
- Boiling kettle (at least 2 gallon capacity).
- Approx. 1 dozen 12 oz pry-off beer bottles.

KEY STATS

Brew Day Date: _____

Important Additions: _____

Bottling/Kegging: _____

Fermentation Temp: _____

Measured OG: _____ FG: _____

BREWING NOTES

ON BREWING DAY

1. Heat 1.25 gal of water.
2. Bring to a boil. Remove the kettle from burner and stir in 1 lb **Wheat DME**.
3. Return to boil. The mixture is now called "wort", the brewer's term for unfermented beer.
NOTE: Total boil time is 45 min.
 - Add 7 gm **Cascade** at the start of the boil
 - Add 3.5 gm **Cascade** at the end of the boil**Note:** If you have extra hops, store them in the freezer or they can be discarded.
4. Cool wort. When 45-minute boil is finished, cool wort to approximately 65-70°F as rapidly as possible. Use a wort chiller, or put kettle in an ice bath in your sink.
5. Sanitize fermenting equipment and yeast pack. While wort cools, sanitize fermenting equipment (fermenter, lid, airlock, etc) along with the yeast pack.
6. Pour the cool wort from the kettle into the fermenter. Leave any thick sludge in bottom of kettle.
7. If needed, add more cold water as needed to bring volume to 1 gal.
8. Aerate wort: Cover the fermenter with the sanitized lid and rock back and forth to splash for a few mins - yeast cells need some oxygen for a healthy fermentation.
9. Add the yeast packet. Use the sanitized scissors to cut open the yeast pack and pour it into the wort in the fermenter.
10. Seal fermenter. Add approx. 1 tbsp of water to sanitized fermentation lock. Insert airlock into rubber stopper or lid. Seal fermenter.
11. Move fermenter to a warm, dark, quiet spot until fermentation begins.

PRIMARY FERMENTATION

12. **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.
13. **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.

BOTTLING DAY (ABOUT 2 WEEKS AFTER BREWING DAY)

14. Move the fermenter to a table or countertop. Do this early, so the yeast and sediment has a chance to re-settle.
15. Sanitize tubing, bottle filler, caps, and bottles.
Note: Use a clean plastic tub or bucket to mix the sanitizer solution. Don't dump the solution out in case you need to re-sanitize during the bottling process.
16. Connect one end of the hose to the fermenter's spigot and the other end to the bottle filler.
17. Add one fizz drop to each of your ten bottles.
18. Remove the airlock and stopper from the fermenter. Open the spigot to start the flow of beer. Depress the bottle filler into the bottom of each bottle and allow it to fill. Leave 1" of head space in each bottle.
Note: Stop filling when the liquid level is just about to spill over, you'll have the perfect amount of headspace.
19. Cap the bottles. Put a sanitized bottle caps on the filled bottles. Center your bottle capper on the cap and push down on the levers, then release. The cap should be crimped tightly. Repeat until all the bottles are capped.

CONDITIONING (ABOUT 4 WEEKS AFTER BREWING DAY)

20. Condition bottles at room temp. for 1-2 weeks. After this point, store bottles cool or cold.
21. 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.

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