

# SPICED WINTER ALE

Official NORTHERN BREWER Instructional Document

Before hops became the conventional flavoring for beer, medieval European brewers used proprietary spice mixtures, and many modern breweries still use a blend of spices along with hops for seasonally-brewed holiday beers. We started with a Scottish-style ale and added a blend of spices to create a medium-bodied, malty, clean base beer with a sweet, exotic spice character reminiscent of mulled wine.

**O.G.: 1.047 READY: 6 WEEKS**

1-2 weeks primary, 2-4 weeks secondary,  
1-2 weeks bottle conditioning

## KIT INVENTORY:

### MAILLARD MALTS™ SPECIALTY GRAIN

- 1 lbs English Medium Crystal

### MAILLARD MALTS™ EXTRACTS & OTHER FERMENTABLES

- 6.3 lbs Gold malt syrup

### HOPTIMUS REX™ PREMIUM HOPS & OTHER FLAVORINGS

- 1 oz US Goldings (60 min)
- 0.5 oz Mulling Spices (0 min)

## YEAST

- **DRY YEAST (DEFAULT):** Safale S-04. Optimum temperature: 64-75°F
- **LIQUID YEAST OPTION:** Wyeast #1728 Scottish Ale Yeast. Optimum temperature: 55-70°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](http://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 - If you do not have a secondary fermenter you may skip the secondary fermentation and add an additional week to primary fermentation before bottling
- 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.

### ON BREWING DAY

2. Collect and heat 2.5 gallons of water.
3. 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.
4. Bring to a boil and add the 6.3 lbs Gold malt syrup. Remove the kettle from the burner and stir in the Gold malt syrup.
5. Return wort to boil. The mixture is now called “wort”, the brewer’s term for unfermented beer.
  - Add 1 oz US Goldings hops and boil for 60 minutes.
  - Add 0.5 oz Mulling Spices at the end of the boil.
6. Cool the wort. When the 60-minute boil is finished, cool the wort to approximately 100° F as rapidly as possible. Use a wort chiller, or put the kettle in an ice bath in your sink.
7. 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.
8. 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.
9. Add more cold water as needed to bring the volume to 5 gallons.
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. **OPTIONAL:** if you have our Mad Brewer Upgrade or Gravity Testing kits, measure specific gravity of the wort with a hydrometer and record.

12. Add yeast once the temperature of the wort is 78°F or lower (not warm to the touch). Use the sanitized scissors to cut off a corner of the yeast pack, and carefully pour the yeast into the primary fermenter.

13. 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.

14. Move the fermenter to a warm, dark, quiet spot until fermentation begins.

### 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.

17. 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

18. Secondary fermentation. Allow the beer to condition in the secondary fermenter for 2-4 weeks before proceeding with the next step. Timing now is somewhat flexible.

### BOTTLING DAY—ABOUT 1 MONTH 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) of  $\frac{2}{3}$  cup priming sugar 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.

### 1-2 WEEKS AFTER BOTTLING 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!

# GRANDMA'S SECRET STASH

## Official NORTHERN BREWER Instructional Document

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.

### O.G.: 1.065 READY: 6 WEEKS

1-2 weeks primary, 2 weeks secondary,  
1-2 weeks bottle conditioning

## 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

### EXTRACTS & OTHER FERMENTABLES

- 3.15 lbs Munich Malt Syrup (60 minutes)
- 3.15 lbs Gold Malt Syrup (15 min late addition)
- 1 lb Golden Light Dry Malt Extract (15 min late addition)

### PREMIUM HOPS & OTHER FLAVORINGS

- 1 oz Brewer's Gold Hops (60 min)
- 4 oz Dark Rum Soaked Raisins (5 min) - not included, see below.
- 2 Sticks Dark Rum Soaked Cinnamon (fermenter addition)
- 15 grams Vanilla Powder (fermenter addition)

### OTHER (NOT INCLUDED)

- 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)

### YEAST

Dry yeast (default) Safale S-04. Optimum temperature: 64°-75°F

Liquid yeast option: Wyeast 1084 Irish Ale. Optimum temp: 62°-72°F

White Labs WLP004 Irish Ale Yeast. Optimum temp: 65°-68°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.

## 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 - If you do not have a secondary fermenter you may skip the secondary fermenter and let the beer remain in the primary 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. If you are using dry yeast or another yeast lab, no action is needed.
2. Add 4 oz raisins to a glass and add enough dark rum to cover them. Cover glass and allow to rest for 1 day before brewing.

### ON BREWING DAY

3. Collect and heat 2.5 gallons of water.
4. Pour crushed grain into supplied mesh bags and tie the open ends in a knot. Steep for 20 minutes or until water reaches 170°F. Remove bags and discard.
5. Bring to a boil. Remove the kettle from the burner and stir in the 3.15 lbs Gold malt syrup and the 3.15 lbs Munich malt syrup.
6. Return wort to boil. The mixture is now called "wort", the brewer's term for unfermented beer.
  - Add 1 oz Brewer's Gold hops and boil for 60 minutes.
  - Add 1 lb Golden Light DME 15 minutes before the end of the boil.
  - Add the 4 oz dark rum soaked raisins 5 minutes before the end of the boil.
7. Cool the wort. When the 60-minute boil is finished, cool the wort to approximately 100° 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 75°F or lower (not warm to the touch). 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.

15. Move the fermenter to a warm, dark, quiet spot until fermentation begins.

### BEYOND BREWING DAY, WEEKS 1-2

16. 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.

17. 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. If not using a secondary, let the beer remain in your primary fermenter.

### BEYOND BREWING DAY— SECONDARY FERMENTATION

19. Secondary fermentation. Allow the beer to condition in the fermenter for 1 week before proceeding with the next step. Timing now is somewhat flexible.

20. Add cinnamon sticks to a glass with the vanilla powder and add enough dark rum to cover them. Cover glass and rest for 1 day before proceeding.

21. Add the dark rum soaked vanilla powder and cinnamon to the fermenter 5-7 days before bottling.

### BOTTLING DAY—ABOUT 1 MONTH AFTER BREWING DAY

22. Sanitize siphoning and bottling equipment.

23. 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.

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

25. Fill and cap bottles.

### 1-2 WEEKS AFTER BOTTLING DAY

26. Condition bottles at room temperature for 1-2 weeks. After this point, the bottles can be stored cool or cold.

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



NORTHERN BREWER

<b>O.G.</b>	<b>ABV</b>	<b>IBU</b>	<b>BREW TIME: 6 WEEKS</b>
1.059	5.2%	45	Primary: 2 Weeks
			Secondary: 2 Weeks
			Bottle Conditioning: 2 Weeks

# MEXICAN HOT CHOCOLATE STOUT

Perhaps the best hot chocolate recipe there is, Mexican hot chocolate is a pleasure to behold. Rich chocolate flavors, a creamy body and hints of cinnamon and chile pepper are a sure match for beer. Mexican Hot Chocolate Stout hits all of these flavor notes and then some by combining this classic recipe with a moderately roasty stout base. You will find all of the flavors of decadent Mexican hot chocolate, but receive an extra flavor burst of an American-style stout. ¡Salud!

## KIT INVENTORY

### MALT EXTRACTS

- 6 lbs Gold Malt Syrup
- 1 lb Golden Light DME

### STEEPING GRAINS

- 1 lb Briess Chocolate Malt
- 0.5 lbs Briess Caramel 80L
- 0.5 lbs Light Roasted Barley

### PREMIUM HOPS

- 1 oz Columbus **60 min**

### OTHER INGREDIENTS

- 1 lb Lactose **60 min**
- 1 oz Cinnamon **10 min**
- 0.25 oz De Arbol Chile
- Fermentor**
- 4 oz Cacao Nibs
- Fermentor**

## SUGGESTED YEAST

### YEAST

#### DRY YEAST:

- Fermentis Safale US-05**
- Optimum Temp: 59°- 75°F

#### LIQUID YEAST OPTION:

- Omega Yeast OYL-004 West Coast Ale I**
- Optimum temp: 60°- 73°F
- Imperial Yeast A07 Flagship**
- Optimum temp: 60°- 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.
- 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 (~65°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 bags, and tie open end in a knot. Steep for 20 min at 150° - 160°F. Remove bags, drain and discard.
3. Bring to a boil. Remove the kettle from burner and stir in **6 lbs Gold Malt Syrup**, **1 lb Lactose** 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 **1 oz Columbus** at the beginning of the boil.
  - Add **1 oz Cinnamon Sticks** with 10 minutes remaining in the boil.
5. Cool wort. When the 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, etc) along with yeast pack.
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 70°F or lower. 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 cool, dark, 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 62°- 70°F.
15. **Within 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 transferring to a secondary fermentor and simply leave the beer in the primary fermentor.
16. Sanitize siphoning equipment, airlock, carboy bung or stopper. Siphon beer from primary fermenter into secondary. (optional - see above)
  17. Add **4 oz Cacao Nibs** and **0.25 oz De Arbol Chiles** (remove the seeds) to a container and add enough high proof alcohol to cover. Cover container and let rest overnight.
  18. Add the mixture of Cacao Nibs, De Arbol Chiles and alcohol directly to the new beer.
  19. Allow the beer to condition for 2 weeks before proceeding with the next step. Timing is now somewhat flexible.

## 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



Snap and share your brew, we know you're proud.

#NorthernBrewer NorthernBrewer.com