NORTHERN BREWER

| O.G. | ABV | IBU | BREW TIME: 8 WEEKS |
|---|---|---|---|
| 1.100 | 11% | 85 | Primary: 3 Weeks |
| | | | Secondary: 3 Weeks |
| | | | Bottle Conditioning: 2 Weeks |

# DOUBLE DEAD RINGER IPA

Doubling down on our most popular recipe kit of all time, we took our famous Dead Ringer recipe and upped the ante - significantly. Double Dead Ringer is a real juggernaut coming in at ~11% ABV, 85 IBU and featuring a whopping 12 oz of an American classic, Centennial hops. The massive doses of Centennial create a firm bitterness and a huge grapefruit citrus, floral and slightly earthy aroma and flavor balanced by an aggressive malt profile of slightly crusty bread with undertones of sweet caramel and toffee. This imperial IPA is not for the faint of heart.

## KIT INVENTORY

### SPECIALTY GRAIN

1 lb Caramel 40L

### FERMENTABLES

12 lbs Golden Light Malt Syrup
3 lbs Golden Light DME (10 min late addition)
1 lb Corn Sugar

### PREMIUM HOPS

1 oz Centennial **60 min**
3 oz Centennial **20 min**
5 oz Centennial **5 min**
3 oz Centennial **Dry Hop**

## SUGGESTED YEAST

### YEAST

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

LIQUID YEAST OPTIONS:
**Imperial Yeast A07 Flagship**
Optimum temp: 60°- 72°F

**Omega Yeast OYL-004 West Coast Ale I**
Optimum temp: 60°- 73°F

## BEFORE BREW DAY

- ***IMPORTANT: This kit is formulated to produce 6 gallons of wort to account for the huge amount of hops.***
- 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** - 6 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

## 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 12 lbs Golden Light 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 Centennial hops** at the start of boil (60 min)
   - **Add 3 oz Centennial hops** with 20 min left in the boil
   - **Add 3 lbs Golden Light DME and 1 lb Corn Sugar** with 10 min left in the boil
   - **Add 5 oz Centennial hops** with 5 min left 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(s). 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 6 gal (see "Before Brew Day" above).
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 2-3 weeks*** **Active fermentation ends.**

    Proceesd 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 3 weeks to primary fermentation before bottling.

16. Sanitize siphoning equipment, airlock, carboy bung or stopper. Siphon beer from primary fermenter into secondary. Add **3 oz Centennial hops** to the new beer.
17. Allow beer to condition in secondary fermenter for 3 weeks before proceeding with the next step. Timing is now somewhat flexible.

## FLAVORING/BOTTLING (ABOUT 4 WEEKS AFTER BREW DAY)

18. Sanitize siphoning and bottling equipment.
19. 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.
20. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix - *do not splash.*
21. Fill and cap bottles.

## CONDITIONING (ABOUT 6 WEEKS AFTER BREW DAY)

22. Condition bottles at room temp. for 1-2 weeks After this point, store bottles cool or cold.
23. Serving: Pour into a clean glass. Be careful to leave any sediment at the bottom of the bottle. Cheers!