



**NORTHERN
BREWER**



INSTRUCTIONS
BREW. SHARE. ENJOY.

BLOCK PARTY
AMBER 

BREW DAY

EQUIPMENT NEEDED FROM KIT

- 5 gallon pot with lid
- 6.5 gallon fermenting bucket
- Drilled plastic lid
- Airlock
- Beer recipe kit
- Stainless steel spoon
- Cleanser
- Bottling bucket
- Spigot (2x)

ADDITIONAL EQUIPMENT NEEDED

- Timer
- Scissors
- Tablespoon
- Towel
- Dishrack
- Large bag of ice (18-20 lbs)

GETTING READY

- Place the jug of liquid malt extract in warm water. This will help when pouring the malt into the boil later.
- Install the spigots on both buckets. If your spigots have two rubber gaskets, ensure you have one gasket on each side of the bucket wall. If it only has one, make sure it is installed on the outside of the bucket. Test for leaks by filling the buckets with water until the spigot is fully submerged.
- Prepare your fermentation area. Ideally, this is a location out of direct light with a steady temperature around 68°F.

HEAT WATER

If your water is good enough to drink, it is good enough for brewing. Fill the clean pot with 2.5 gallons of cool water. Place on stove, uncovered, over MEDIUM heat.

STEEP GRAINS

Over a sink, pour the grains into the mesh bag. Tie a knot at the open end of the bag, leaving room for the grains to move freely. Steep the grain bag in the water while it heats. Set the timer for 20 minutes. After 20 minutes, remove the grain bag from the pot. Hold the grain bag over the pot until it drains, but don't squeeze it. Discard the grain bag, then turn stove to HIGH and heat, uncovered.

BOIL

Bring the water to a boil and remove from heat. Stir in 6 lbs Gold malt syrup with the stainless steel spoon until dissolved. You now have wort, the brewer's term for unfermented beer. Return the pot to stove over HIGH heat and resume boiling. Actively monitor foam! When foam rises, reduce or remove from heat until foam subsides. Adjust heat as necessary to maintain a slow, rolling boil. Set a timer for 60 minutes and add 1 oz Willamette hops. Again, actively monitor foam and adjust heat as necessary. After boiling for 60 minutes, turn off heat and cover the pot.

COOLING

Place covered pot in sink. Fill sink with cold water and ice up to the height of the wort in the pot. Set timer for 30 minutes. While the wort cools, move to the next step.

DECONTAMINATE

Fill bottling bucket with 1 gallon of hot water. Mix in 1 packet of cleanser and stir until dissolved. Pour the cleanser solution into the 6.5 gallon fermenting bucket (fermentor). Swirl cleanser, ensuring contact with all surfaces (including lid) for 2-3 minutes. Pour cleanser solution back into bottling bucket. Soak airlock, scissors and yeast pack in cleanser solution, again ensuring contact with all surfaces.

BREW DAY CONTINUED

TRANSFER

Add 1 gallon of cool water to the fermentor. When the timer goes off, remove the lid from the pot and pour the wort into the fermentor. Top off with cool, drinkable water until the wort level rises up to the 5 gallon mark on the fermentor.

PITCH YEAST

Cut open the yeast pack with clean scissors. Sprinkle the contents on the surface of the wort. Secure the bucket lid to the fermentor by firmly pushing down on all edges of the lid. Fill the airlock with cleanser solution to the fill line. Insert airlock in rubber hole on the lid.

CLEAN UP

Using your cleansing solution, wash all used equipment and allow to dry fully before storing. Do not use abrasive brushes that may scratch your equipment. Discard cleansing solution.

FERMENT

Move the fermenting bucket to your prepared fermentation area. Within 24-48 hours, bubbles may start forming in the airlock or a thick foam may rise from the surface of the wort. This is a normal part of the fermentation process. Allow the process 14 days to complete, then move on to bottling day.

BOTTLING DAY

EQUIPMENT NEEDED FROM KIT

- Assembled bottling bucket
- Transfer tubing
- Bottle brush
- Bottle filler
- Bottle capper
- Bottle caps & labels
- Priming sugar (from recipe kit)
- Cleanser

ADDITIONAL EQUIPMENT NEEDED

- 48 clean, empty, pry-off beer bottles
- Tablespoon
- Dish rack
- Small saucepan with lid
- Timer
- Towel
- Storage box for filled bottles

GETTING READY

- About a half hour before starting the process, carefully move your fermentor to an elevated position, like the edge of a counter or tabletop.
- Re-test the bottling bucket for leaks by filling the bucket with water until the spigot is fully submerged.

DECONTAMINATE

Fill the bottling bucket with 1 gallon of hot water. Mix in 1 packet of cleanser until dissolved. Soak bottles in cleanser solution, ensuring contact with all surfaces. Place bottles upside down in dish rack to dry. Soak caps, bottle filler and the transfer tubing in the cleanser solution, again ensuring contact with all surfaces (including the inside surface of the bottling bucket) for 2-3 minutes. Move all items from bottling bucket to a cleansed surface. Empty solution into stoppered sink for final clean up.

BOTTLING DAY CONTINUED

PRIMING SOLUTION

In the small saucepan, mix the entire pack of priming sugar in 16 ounces of water. Turn the stove to MEDIUM and heat the solution to a boil. Once the solution is boiling, set the timer for 10 minutes. When the timer goes off, turn off the stove, place the lid on the pan, and set the timer for 10 more minutes to give the solution time to cool. When the timer goes off, pour the solution into the bottling bucket.

TRANSFER

Place the bottling bucket on the floor near the fermentor. Attach the transfer tubing to the fermentor's spigot and place the loose end into the bottom of the bottling bucket. Open the spigot and let gravity fill the bottling bucket, taking care not to splash.

BOTTLING

Gently move the full bottling bucket to an elevated position, such as the edge of a counter or tabletop. Remove the tubing from the fermentor spigot and attach one end to the bottle filler and the other to the spigot of the bottling bucket. Open the spigot on the bottling bucket. Press the tip of the bottle filler to the inside bottom of the first bottle. Fill the bottle to the top, which will leave about 1 inch of headspace in the neck of the bottle once you remove the filler. Place a cap on top of the bottle and set aside. Repeat the bottling step until there is no beer left in the bottling bucket.

CAPPING

Center the bottle capper over the cap on a bottle. Press straight down firmly on the capper's handles to seal the cap onto the bottle. Wipe the bottle with a dry towel, apply your label and place the bottle in the storage box. Repeat the capping steps until all bottles have been sealed.

CLEAN UP

Use cleansing solution to wash all used equipment and allow to fully dry before storing in a dry location until the next brew day.

CONDITIONING

Store the bottles in a dark area at 65-75°F for at least 2 weeks to carbonate. After 2 weeks, the bottles can be stored in the fridge.

SHARE, ENJOY!

When chilled, your beer is ready to serve! Pour gently into a clean glass, taking care to leave the layer of sediment at the bottom of the bottle behind. Cheers!

CONTACT US

BEER KIT GUARANTEE

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

BREWING SUPPORT

By Email: Brewmaster@NorthernBrewer.com
Homebrew Help: Learn.NorthernBrewer.com
By Text Message: 651-273-9869
By Chat: Online from 9AM to 6PM CT

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