



**NORTHERN
BREWER**

INSTRUCTIONS

**SMALL BATCH SIPHONLESS
CRAFT BEER MAKING KIT**

**AMERICAN
WHEAT** 

BREW DAY

EQUIPMENT NEEDED FROM KIT

- Siphonless Little Big Mouth Bubbler
- Little Big Mouth Bubbler lid
- Rubber stopper
- Airlock
- Cleanser

ADDITIONAL EQUIPMENT NEEDED

- Pot that holds at least 2 gallons, with lid
- Pitcher capable of holding 1 gallon of liquid
- Timer
- Scissors
- Towel
- 2 small bags of ice (10 lbs)
- Kitchen spoon

GETTING READY

- Install the spigot onto the Little Big Mouth Bubbler. Remove the nut and one gasket from the spigot threads and insert the spigot through the hole in the Little Big Mouth Bubbler. Slide the second gasket over the exposed threads of the spigot and thread the nut on with the flat side facing the glass. Hand tighten only.
- Prepare your fermentation area. Ideally, this is a location out of direct light with a steady temperature around 68°F.
- Fill the Little Big Mouth Bubbler with 1 gallon of warm water and check for leaks. If there is a leak, repeat the spigot installation step above. Once there are no leaks around the spigot, make a mark on the outside of the Little Big Mouth Bubbler with tape or a marker where the top of the 1 gallon of water is. Mix in one pouch of cleanser until dissolved.

BOIL

If your water is good enough to drink, it is good enough to brew with. Fill clean pot with 1 gallon of cool water. Place on stove over MEDIUM heat, uncovered, until water boils. Remove from heat. Stir in 1 lb. Wheat DME 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 the timer for 45 minutes and add 7 grams Cascade hops. Again, actively monitor foam and adjust heat as necessary. When the timer goes off, add 3.5 grams Cascade hops, turn off heat and cover 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

Affix the Little Big Mouth Bubbler lid and swirl the cleansing solution you added to the Little Big Mouth Bubbler, ensuring contact with all surfaces, then empty solution into the pitcher and reattach the Little Big Mouth Bubbler Lid. You can dispose of any solution that will not fit. Soak airlock, rubber stopper, scissors and yeast pack in cleanser solution, again ensuring contact with all surfaces. Discard cleaning solution.

BREW DAY CONTINUED

TRANSFER

When the timer goes off, place the sanitized Little Big Mouth Bubbler (fermentor) on a surface near your cooled pot of wort. Remove the lid from both the Little Big Mouth Bubbler and the pot of wort and gently pour the contents of the pot into the Little Big Mouth Bubbler, leaving most of the solids in the pot. Add cool, drinkable water to the Little Big Mouth Bubbler until the wort level rises up to the one gallon mark on the fermentor. Discard remaining liquid and solids from the pot.

PITCH YEAST

Cut open yeast pack with scissors. Sprinkle the contents on the surface of the wort. Secure the lid to the fermentor and insert the rubber stopper into the center hole. Fill the airlock with cleanser solution to the fill line and insert airlock in the hole in the rubber stopper.

CLEAN UP

Wash your pot and stow it away for the next brew day.

FERMENT

Move the fermentor to a location that does not receive direct sunlight and maintains a steady temperature between 65-75°F. Within a few days 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

- Transfer tubing
- Bottle filler
- Bottle caps
- Fizz drops
- Cleanser
- Bottle capper

ADDITIONAL EQUIPMENT NEEDED

- 10 clean, empty, pry-off beer bottles
- Dish rack
- Towel
- Storage box for filled bottles
- Pitcher

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.
- Soak the open end of the siphon tubing in HOT water for 30 seconds to soften, then push the tubing over the end of the bottle filler
- Fill pitcher with 1 gallon of warm water. Mix in 1 pouch of cleanser until dissolved.

DECONTAMINATE

Using the cleansing solution you prepared, soak the bottles ensuring contact with all surfaces. Place bottles upside down in the dish rack to dry. Soak bottle caps, transfer tubing and bottle filler assembly in cleansing solution, again ensuring contact with all surfaces. Push the open end of the transfer tubing over the spigot on the fermentor. Press the tip of the bottle filler to the base of a cleansed vessel and open the spigot on the fermentor. Let the liquid flow until there is no cleanser solution remaining in the tubing or bottle filler. Save solution for cleanup after bottling.

BOTTLING DAY CONTINUED

PRIMING

Add 1 fizz drop to each bottle.

BOTTLING

With the fermentor above your bottles, insert the bottle filler into a bottle. Depress the tip of the bottle filler while ensuring the spigot is in the open position. Beer will begin to flow down into the bottle. Let gravity fill the bottle, taking care not to splash. 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. Insert the filler into the next empty bottle, depress the tip and fill. Repeat the bottle filling step until there is no beer left in the fermentor.

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 and place the bottle in the storage box. Repeat the capping steps until all bottles have been sealed.

CLEAN UP

Wash all used equipment and allow to fully dry in the dish rack before storing in a dry location until the next brew day. Do not use abrasive brushes that may scratch your equipment.

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 refrigerator.

SHARE, ENJOY!

When chilled, the bottles are 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

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