



**NORTHERN
BREWER**

INSTRUCTIONS
CRAFT BEER MAKING KIT

**SMASHING
PUMPKIN.**

BREW DAY

EQUIPMENT NEEDED FROM KIT

- 1 gallon glass jug
- Screw cap
- Airlock
- Mini-siphon
- Siphon hose
- Cleanser

ADDITIONAL EQUIPMENT NEEDED

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

GETTING READY

- Place the jug of liquid malt extract in warm water. This will help when pouring the malt extract into the boil later.
- Soak one end of the siphon tubing in HOT water for 30 seconds to soften, then push the softened end of tubing over the cane portion (short, curved end) of the mini-siphon about $\frac{1}{2}$ inch.
- Prepare your fermentation area. Ideally, this is a location out of direct light with a steady temperature around 68°F.
- Fill glass jug with 1 gallon of HOT water. Mix in one pouch of cleanser until dissolved.

STEEP GRAINS

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. 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, until it boils.

BOIL

Remove from heat. Stir in 1.5 lbs. Gold malt syrup 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 3.5 grams Cascade hops. Again, actively monitor foam and adjust heat as necessary. When the timer goes off, turn off heat, add the pumpkin pie spices 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

Swirl the cleansing solution you added to the 1 gallon jug, ensuring contact with all surfaces, then empty solution into the pitcher. You can dispose of any solution that will not fit. Soak airlock, screw cap, scissors and yeast pack in cleanser solution, again ensuring contact with all surfaces. Place the tip of the mini-siphon in the cleansing solution and hold the open end of the siphon tubing in the pitcher. Pump the cane a few times to force cleanser through the inside of mini-siphon and tubing. Rinse the outside of the mini-siphon and tubing in cleanser solution. Save solution for cleanup after transferring.

BREW DAY CONTINUED

TRANSFER

When the timer goes off, place the sanitized glass jug (fermentor) on a surface below your cooled pot of wort. Place the tip of the mini-siphon in the wort and the open end of the tubing in the fermentor. Gently pump the mini-siphon cane 2-3 times until the wort flows through the top of the cane. Gravity will transfer the remaining wort to the fermentor. Add cool, drinkable water to jug until the wort level rises up to the bottom of the "ONE GALLON" text on the fermentor.

PITCH YEAST

Cut open yeast pack with scissors. Sprinkle the contents on the surface of the wort. Secure the screw cap to the fermentor. Fill the airlock with cleanser solution to the fill line. Insert airlock in the hole in the screw cap.

CLEAN UP

Using your cleansing solution, wash all used equipment and allow to dry fully in the dish rack before storing in a dry location until bottling 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

- Siphon
- Siphon tubing
- Bottle filler
- Bottle caps
- Fizz drops
- Cleanser
- Bottle capper
- Bottle labels

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 HOT 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, mini-siphon and bottle filler assembly in cleansing solution, again ensuring contact with all surfaces. Press the tip of the bottle filler to the base of a sink and pump the cane a few times to force cleanser through the inside of siphon and tubing. Rinse outside of siphon and tubing in cleanser solution. 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 mini-siphon into the fermentor and the bottle filler into a bottle. Depress the tip of the bottle filler while gently pumping the mini-siphon 2-3 times until the wort flows through the top of the cane and 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, apply a label 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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Homebrew Help: Learn.NorthernBrewer.com

By Text Message: 651-273-9869 - 9AM to 6PM CT, Response within 2 hours

By Chat: Online from 9AM to 6PM CT

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