

# FRUIT BAZOOKA NE IPA

As you may have noticed, these days haze is all the craze in the IPA world. After many, many test batches we are proud to present our version of this juicy style - Fruit Bazooka NE IPA. Only mildly bitter, the hop charges in this recipe create a blast of in-your-face flavors ranging from ripe mango, orchard fruits, melon, lime and passion fruit to subtle pine and floral notes. Fruit Bazooka is perfectly hazy thanks to the use of flaked oats, wheat malt, massive dry hopping, and a relatively non-flocculant yeast strain. The name itself was suggested by a homebrewer who witnessed our first tasting notes, and as it implies, this beer is bursting with an intense payload of citrus and tropical fruitiness.

**O.G:** 1.064 | **BREW TIME 6 WEEKS:** 2 WEEKS PRIMARY | 2 WEEKS SECONDARY | 2 WEEKS BOTTLE CONDITIONING



## KIT INVENTORY

### MAILLARD MALTS™ SPECIALTY GRAIN

- 1 lb Flaked Oats

### MAILLARD MALTS EXTRACTS & OTHER FERMENTABLES

- 6 lbs Pilsen Malt Syrup
- 1 lb Wheat DME (15 min late addition)
- 2 lbs Pilsen Light DME (15 min late addition)

### HOPTIMUS REX™ PREMIUM HOPS

- 1 oz Azacca (20 min hop stand)
- 1 oz Citra (20 min hop stand)
- 1 oz Ekuano (20 min hop stand)
- 1 oz Mosaic (20 min hop stand)
- 1 oz Ekuano, 1 oz Mosaic (Dry hop #1)
- 1 oz Ekuano, 1 oz Citra (Dry hop #2)

### YEAST

#### Liquid Yeast Options:

- Omega OYL - 200 Tropical IPA. Optimum temp: 75° - 85°F
- White Labs WLP644 Saccharomyces Bruxellensis Trois. Optimum temp: 70° - 85°F

## UPON ARRIVAL UNPACK THE KIT

- Be sure you have all items listed in the Kit Inventory (above)
- **Refrigerate the yeast**
- Contact us immediately if you have any questions or concerns!

## READ ALL INSTRUCTIONS BEFORE STARTING

### YOU WILL NEED:

- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- Optional - 5 gallon carboy, with bung and airlock, to use as a secondary fermenter. NOTE: You may skip the secondary fermentation and add an additional 2 weeks to primary fermentation before bottling
- Approximately two cases of either 12 oz or 22 oz pry-off style beer bottles

## A FEW HOURS BEFORE BREW DAY

Remove the liquid yeast package from the refrigerator, and leave it in a warm place (~70°F) to come to pitching temperature. If you are using Wyeast, smack the packs as shown on the back of the package and allow to swell for at least 3 hours. Do not brew with inactive yeast - contact customer service for advice or a replacement.

## ON BREWING DAY

1. Heat 2.5 gallons of water.
2. Pour flaked oats into the supplied mesh bag, and tie the open end in a knot. Steep for 30 minutes at 150° - 160°F. Remove bag, drain and discard.
3. Bring to a boil, remove the kettle from the burner and stir in the 6 lbs Pilsen Malt Syrup.
4. Return wort to boil. The mixture is now called "wort", the brewer's term for unfermented beer. NOTE: Total boil time for this recipe is 60 minutes.
  - There are no hop additions during the boil in this recipe.
  - Add the remaining 1 lb Wheat DME and 2 lbs Pilsen Light DME with 15 minutes remaining in the boil.
  - Add 1 oz Azacca, 1 oz Citra, 1 oz Ekuano, and 1 oz Mosaic with 0 minutes remaining in the boil. Remove from heat and allow to steep 20 minutes before cooling.
5. 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.
6. Sanitize fermenting equipment and yeast packs. While the wort cools, sanitize the fermenting equipment – fermenter, lid or stopper, airlock, funnel, etc – along with the yeast packs.

## ON BREWING DAY – CONTINUED

7. 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.
8. Add more cold water as needed to bring the volume to 5 gallons.
9. 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.
10. Measure specific gravity of the wort with a hydrometer and record in the "BREWERS NOTES" section.
11. Add yeast once the temperature of the wort is 80°F or lower (not warm to the touch). Sanitize and open the yeast pack and carefully pour the contents into the primary fermenter.
12. Seal the fermenter. Add approximately 1 tablespoon of water to the sanitized fermentation lock. Insert the airlock into rubber stopper or lid, and seal the fermenter.
13. Move the fermenter to a warm, dark, quiet spot until fermentation begins.

## PRIMARY FERMENTATION

14. 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, the specific gravity as measured with a hydrometer will drop steadily, and you may see bubbles come through the fermentation lock. The optimum fermentation temperature for this beer is 75°- 80° F. Move the fermenter to a warmer or cooler spot as needed.
15. When the foam is fully formed (2-3 days into fermentation) add 1 oz Eukanot and 1 oz Mosaic dry hops and allow the beer to ferment as usual.
16. Active fermentation ends. Approximately one to two weeks after brewing day, active fermentation will end. When the cap of foam falls back into the new beer, bubbling in the air lock slows down or stops, and the specific gravity as measured with a hydrometer is stable, proceed to the next step.
17. Optional - 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 you do not have a secondary fermenter, simply leave the beer in the primary fermenter.

## SECONDARY FERMENTATION - OPTIONAL\*

18. Allow the beer to condition in the secondary fermenter for 2 weeks before proceeding with the next step. Timing now is somewhat flexible. \*See the "YOU WILL NEED" section and step 17 above. Add 1 oz Eukanot and 1 oz Citra dry hops 5-7 days before proceeding the the next step.

## BOTTLING DAY - ABOUT 2 WEEKS 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). Use the following amounts, depending on which type of sugar you will use:
  - Corn sugar (dextrose) 2/3 cup in 16 oz water.
  - Table sugar (sucrose) 5/8 cup 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.

## CONDITIONING- ABOUT 1 MONTH 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!

## BREWERS NOTES


At Northern Brewer, we've always got your back. Our Brewmasters are available 7 days a week to help you brew your very best, and it doesn't end until you're completely happy with your latest batch...and looking forward to the next one. We'll never let you fail. Guaranteed.

# HAZY EIGHTS DOUBLE NE IPA

New England IPAs have certainly gained traction as a mainstay of the craft beer scene. The hazy light color and massive amount of late-addition hops create a delicious beer oozing with hop flavor and aroma. Now, its time up up the ante, and this deck is stacked. Eight unique ingredients, just over eight percent ABV and bursting with massive flavors and aromas of tangerine, orange, pineapple, mango, slightly resinous pine and sweet hard candy makes Hazy Eights an unbeatable play.

**O.G:** 1.078 | **BREW TIME 6 WEEKS:** 2 WEEKS PRIMARY | 2 WEEKS SECONDARY | 1-2 WEEKS BOTTLE CONDITIONING



## KIT INVENTORY

### SPECIALTY GRAIN

- 1 lb Flaked Oats

### EXTRACTS & OTHER FERMENTABLES

- 6 lbs Pilsen malt syrup
- 2 lbs Pilsen Light DME
- 1 lb Wheat DME
- 1 lb Corn Sugar

### NORTHERN BREWER PREMIUM HOPS

- 2 oz Amarillo (20 min hop stand)
- 2 oz El Dorado (20 min hop stand)
- 1 oz Idaho #7 (20 min hop stand)
- 1 oz Amarillo (dry hop #1)
- 1 oz El Dorado (dry hop #1)
- 1 oz Amarillo (dry hop #2)
- 1 oz El Dorado (dry hop #2)
- 1 oz Idaho #7 (dry hop #2)

### YEAST

#### Liquid Yeast Options:

- Imperial Yeast A38 Juice. Optimum temp: 64° - 74°F
- Omega Yeast OYL-011 British Ale V. Optimum temp: 64° - 74°F
- Wyeast 1318 London Ale III. Optimum temp: 64° - 74°F

## UPON ARRIVAL UNPACK THE KIT

- Be sure you have all items listed in the Kit Inventory (above)
- Refrigerate the yeast
- Contact us immediately if you have any questions or concerns!

## READ ALL INSTRUCTIONS BEFORE STARTING

### YOU WILL NEED:

- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- Optional - 5 gallon carboy, with bung and airlock, to use as a secondary fermenter. NOTE: You may skip the secondary fermentation and add an additional 2 weeks to primary fermentation before bottling
- Approximately two cases of either 12 oz or 22 oz pry-off style beer bottles

## A FEW HOURS BEFORE BREW DAY

Remove the liquid yeast package from the refrigerator, and leave it in a warm place (~70°F) to come to pitching temperature. If you are using Wyeast, smack the pack as shown on the back of the package and allow to swell for at least 3 hours. Do not brew with inactive yeast - contact customer service for advice or a replacement.

## ON BREWING DAY

1. Heat 2.5 gallons of water.
2. Pour crushed grain into the supplied mesh bag, and tie the open end in a knot. Steep for 20 minutes at 150° - 160°. Remove bag, drain and discard.
3. Bring to a boil, remove kettle from the burner and stir in the 6 lbs Pilsen malt syrup, 2 lbs Pilsen Light DME, 1 lb Wheat DME and 1 lb Corn Sugar.
4. Return wort to a boil. The mixture is now called "wort", the brewer's term for unfermented beer. NOTE: Total boil time for this recipe is 10 minutes.
  - Boil for 10 minutes, remove from heat and add 2 oz Amarillo, 2 oz El Dorado and 1 oz Idaho #7 hops and allow to steep for 20 minutes before chilling.
5. Cool the wort. When the 10 minute boil and 20 minute hop stand 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.

## ON BREWING DAY – CONTINUED

- Sanitize fermenting equipment and yeast pack(s). While the wort cools, sanitize the fermenting equipment – fermenter, lid or stopper, airlock, funnel, etc – along with the yeast pack(s).
- 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.
- Add more cold water as needed to bring the volume to 5 gallons.
- 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.
- Measure specific gravity of the wort with a hydrometer and record in the "BREWERS NOTES" section.
- Add yeast once the temperature of the wort is 72°F or lower (not warm to the touch). Sanitize and open the yeast pack(s) and carefully pour the contents into the primary fermenter.
- Seal the fermenter. Add approximately 1 tablespoon of water to the sanitized fermentation lock. Insert the airlock into rubber stopper or lid, and seal the fermenter.
- Move the fermenter to a warm, dark, quiet spot until fermentation begins.

## PRIMARY FERMENTATION

- 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, the specific gravity as measured with a hydrometer will drop steadily, and you may see bubbles come through the fermentation lock. The optimum fermentation temperature for this beer is 64° - 74° F. Move the fermenter to a warmer or cooler spot as needed.
- When the krausen (foam) is fully formed (2-3 days into fermentation) add 1 oz Amarillo and 1 oz El Dorado hops directly into the fermenter and allow to ferment as usual.
- Active fermentation ends. Approximately two weeks after brewing day, active fermentation will end. When the cap of foam falls back into the new beer, bubbling in the air lock slows down or stops, and the specific gravity as measured with a hydrometer is stable, proceed to the next step.
- Optional - 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 you do not have a secondary fermenter, simply leave the beer in the primary fermenter.

## SECONDARY FERMENTATION - OPTIONAL\*

- Allow the beer to condition in the secondary fermenter for 2 weeks before proceeding with the next step. Add 1 oz Amarillo, 1 oz El Dorado and 1 oz Idaho #7 hops 5-7 days before packaging day. Timing now is somewhat flexible.  
\* See the "YOU WILL NEED" section and step 16 above.

## PACKAGING DAY - ABOUT 1 MONTH AFTER BREWING DAY

- Sanitize siphoning and bottling equipment.
- Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer). Use the following amounts, depending on which type of sugar you will use:
  - Corn sugar (dextrose) 2/3 cup in 16 oz water.
  - Table sugar (sucrose) 5/8 cup in 16 oz water.
- Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix—don't splash.
- Fill and cap bottles.

## CONDITIONING - ABOUT 2 WEEKS AFTER BOTTLING DAY

- Condition bottles at room temperature for 1–2 weeks. After this point, the bottles can be stored cool or cold.
- Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!

## BREWERS NOTES

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NORTHERN BREWER

<b>O.G.</b>	<b>ABV</b>	<b>IBU</b>	<b>BREW TIME: 6 WEEKS</b>
1.052	5.1%	25	Primary: 2 Weeks
			Secondary: 2 Weeks
			Bottle Conditioning: 2 Weeks

# HAZE PHAZER IPA

Pour yourself a pint and set your phazers to wow. Haze Phazer is a lower ABV hazy IPA offering that hits all the right notes. Pouring with a fluffy light orange color, this beer has all the flavor and mouthfeel you expect from this style, pulsing with aromas and flavors of tropical fruits, stone fruits and a bountiful phased array of citrus expressions. Beam this one up because this is an addictive beer - it won't take long to vaporize an entire batch.

## KIT INVENTORY

### SPECIALTY GRAIN

1 lb Flaked Oats

### FERMENTABLES

6 lbs Pilsen Malt Syrup

1 lbs Pilsen Light DME

### PREMIUM HOPS

2 oz Mosaic 5 min

1 oz Citra 5 min

2 oz Mosaic Dry Hop

2 oz Citra Dry Hop

## SUGGESTED YEAST

### YEAST

DRY YEAST:

**Fermentis Safale US-05**

Optimum Temp: 59°- 75°F

LIQUID YEAST OPTIONS:

**Imperial Yeast A20 Citrus**

Optimum temp: 67°- 80°F

**Omega Yeast OYL-200 Tropical IPA**

Optimum temp: 70°- 85°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, and leave in a warm place (~70°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 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 6 lbs Pilsen Malt Syrup and 1 lb Pilsen Light DME.
4. Return to boil. The mixture is now called "wort", the brewer's term for unfermented beer.  
**NOTE:** Total boil time is 20 min.  
- Add 2 oz Mosaic and 1 oz Citra hops with 5 min left in the boil
5. Cool wort. When the 20-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 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 wort's specific gravity with a hydrometer. Record.
11. Add yeast once temp. of the wort is 75°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 67°- 75°F.
15. When yeast activity is high in the first few days of fermentation, add 1 oz Mosaic and 1 oz Citra hops directly to the fermenting beer.
16. **Within 1-2 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 secondary fermentation and simply add 2 weeks to primary fermentation before bottling.

17. Sanitize siphoning equipment, airlock, carboy bung or stopper. Siphon beer from primary fermenter into secondary. Add 1 oz Mosaic and 1 oz Citra hops to the new beer.
18. Allow beer to condition in secondary fermenter for 2 weeks before proceeding with the next step. Timing is now somewhat flexible.

## BOTTLING (ABOUT 4 WEEKS AFTER BREW DAY)

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

## CONDITIONING (ABOUT 6 WEEKS AFTER BREW DAY)

1. Condition bottles at room temp. for 1-2 weeks. After this point, store bottles cool or cold.
2. 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.

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