



NORTHERN BREWER

<b>O.G.</b>	<b>ABV</b>	<b>IBU</b>	<b>BREW TIME: 6 WEEKS</b>
1.040	3.8%	10	Primary: 2 Weeks
			Secondary: 2 Weeks
			Bottle Conditioning: 2 Weeks

# SUNNY SIDE GRAPEFRUIT RADLER

Brilliantly refreshing and thirst quenching, Sunny Side Grapefruit Radler is the perfect beer for relaxing after any physical activity. Vivid notes of grapefruit beam through the flavor profile, all neatly wrapped up in a light, airy base beer modeled after the ever-classic pilsner style. Shining with a slightly hazy radiance and capped with a dazzling bright white foam, you will find very low bitterness and gleaming notes of twinkling grapefruit citrus aglow with effervescent carbonation.

## KIT INVENTORY

### MALT EXTRACTS

3.15 lbs Pilsen Malt Syrup  
2 lbs Pilsen Light DME

### PREMIUM HOPS

1 oz Crystal 30 min

### OTHER ADDITIONS

18g Crystallized Grapefruit  
(see step 21)

## 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

**Wyeast 1056 American Ale**  
Optimum temp: 60°- 72°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. Please note there are no specialty grains in this recipe.
3. Bring to a boil. Remove the kettle from burner and stir in 3.15 lbs Pilsen Malt Syrup and 2 lbs 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 30 min.
  - Add 1 oz Crystal hops at the start of boil (30 min)
5. Cool wort. When the 30-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. 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 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 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.

16. Sanitize siphoning equipment, airlock, carboy bung or stopper. Siphon beer from primary fermenter into secondary.
17. Allow beer to condition in secondary fermenter for 2 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. Add the crystallized grapefruit packet to 1 cup of water until dissolved. Heat to boiling briefly. Gently stir half into the primed beer. Taste and repeat according to your preference of flavor intensity.
22. Fill and cap bottles.

## CONDITIONING (ABOUT 6 WEEKS AFTER BREW DAY)

23. Condition bottles at room temp. for 1-2 weeks. After this point, store bottles cool or cold.
24. 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.

## CONNECT TO OUR COMMUNITY



Snap and share your brew, we know you're proud.

#NorthernBrewer NorthernBrewer.com

# OBI RON'S WHEAT

When every day feels like a brutal attack on a barren ice planet, the promise of warmer days ahead can seem far, far away. But there's always one sure sign of sun and fun ready to greet us with a cheery "Hello there" – Obi Ron's Wheat. Channeling all the Force of binary suns, this refreshing wheat beer shines with bright flavors and aromas of fresh cut flowers, gentle spicy herbal undertones and a dash of orangey citrus. Sound like the perfect seasonal brew for spring and summer? Well, yes. But only purists are so precise. Obi Ron is more appealing than you could possibly imagine. So this recipe is available year round, making it exactly the brew you're looking for in every season.

**O.G:** 1.054 | **BREW TIME 6 WEEKS:** 2 WEEKS PRIMARY | 2 WEEKS SECONDARY | 2 WEEKS BOTTLE CONDITIONING



## KIT INVENTORY

### MAILLARD MALTS™ SPECIALTY GRAIN

- 0.5 lbs Briess Caramel 20L

### MAILLARD MALTS EXTRACTS & OTHER FERMENTABLES

- 3.15 lbs Wheat Malt Syrup
- 1 lb Golden Light DME
- 3.15 lbs Wheat Malt Syrup (10 min late addition)

### HOPTIMUS REX™ PREMIUM HOPS

- 1 oz Hersbrucker (60 min)
- 1 oz Czech Saaz (20 min)
- 1 oz Czech Saaz (10 min)
- 1 oz Centennial (Dry hop)

### YEAST

#### Dry Yeast:

- Fermentis Safale US-05. Optimum Temp: 59° - 75°F

#### Liquid Yeast Options:

- Omega OYL - 009 West Coast Ale II. Optimum temp: 60° - 72°F
- Wyeast 1272 American Ale II. Optimum temp: 60° - 72°F

### PRIMING SUGAR

5 oz Priming Sugar (save for Bottling Day)

## 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. If you are using dry yeast, no action is needed.

## 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 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 3.15 lbs Wheat Malt Syrup and 1 lb Golden Light DME.
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.
  - Add 1 oz Hersbrucker hops at the beginning of the boil.
  - Add 1 oz Czech Saaz hops with 20 minutes remaining in the boil.
  - Add 1 oz Czech Saaz hops and the remaining 3.15 lbs Wheat Malt Syrup with 10 minutes remaining in the boil..
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 pack. While the wort cools, sanitize the fermenting equipment – fermenter, lid or stopper, airlock, funnel, etc – along with the yeast pack.

**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 "BREWER'S NOTES" section.
11. Add yeast once the temperature of the wort is 70°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.

**SECONDARY FERMENTATION - OPTIONAL\***

17. 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 16 above. Add 1 oz Centennial hops to the new beer 5 - 7 days before bottling.

**BOTTLING DAY - ABOUT 2 WEEKS AFTER BREWING DAY**

18. Sanitize siphoning and bottling equipment.
19. 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.
20. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix—don't splash.
21. Fill and cap bottles.

**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 65°- 70° F. Move the fermenter to a warmer or cooler spot as needed.
15. 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.
16. 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.

**CONDITIONING- ABOUT 1 MONTH AFTER BOTTLING DAY**

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

**BREWER'S 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.

# KÖLSCH

Official NORTHERN BREWER Instructional Document

This pale, light-bodied golden ale is copyrighted by, brewed in, and named for the German city of Köln. Kölschbier is traditionally given a long, cold aging period like a lager, which makes for a very smooth and clean beer. A small dose of German Hallertau hops cuts the richness of the malt. "Spritzzy" is a word often used to describe Kolsch - very refreshing, and a popular lawnmower beer for beer snobs!

**O.G: 1.048 READY: 6 WEEKS**

1-2 weeks primary, 2-4 weeks secondary,  
1-2 weeks bottle conditioning

## KIT INVENTORY:

### MAILLARD MALTS™ EXTRACTS & OTHER FERMENTABLES

- 1 lb Pilsen dry malt extract (60 min)
- 6 lbs Pilsen malt syrup late addition (15 min)

### HOPTIMUS REX™ PREMIUM HOPS & OTHER FLAVORINGS

- 1 oz Tradition (60 min)
- 1 oz Hersbrucker (30 min)

## YEAST

- **WYEAST 2565 KÖLSCH.** A hybrid of ale and lager characteristics. This strain develops excellent maltiness with subdued fruitiness, and a crisp finish. Ferments well at moderate temperatures. Apparent attenuation: 73-77%. Flocculation: low. Optimum temp: 56°-64° F.
- **DRY YEAST ALTERNATIVE:** Safale US-05 Ale Yeast. Optimum temp: 59°-75° F

These simple instructions are basic brewing procedures for this Northern Brewer extract beer kit; please refer to your starter kit instructions for specific instructions on use of equipment and common procedures such as siphoning, sanitizing, bottling, etc.

For more detailed extract brewing instructions, please visit [www.northernbrewer.com](http://www.northernbrewer.com)

## BEFORE YOU BEGIN ...

### MINIMUM REQUIREMENTS

- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- A 5 gallon glass carboy, with bung and airlock, to use as a secondary fermenter - If you do not have a secondary fermenter you may skip the secondary fermentation and add an additional week to primary fermentation before bottling
- Approximately two cases of either 12 oz or 22 oz pry-off style beer bottles

### UNPACK THE KIT

- Refrigerate the yeast upon arrival
- Locate the Kit Inventory (above) - this is the recipe for your beer, so keep it handy
- Doublecheck the box contents vs. the Kit Inventory
- Contact us immediately if you have any questions or concerns!

## PROCEDURE

### A FEW DAYS BEFORE BREWING DAY

1. Remove the liquid Wyeast pack from the refrigerator, and "smack" as shown on the back of the yeast package. Leave it in a warm place (70-80° F) to incubate until the pack begins to inflate. Allow at least 3 hours for inflation; some packs may take up to several days to show inflation. Do not brew with inactive yeast - we can replace the yeast, but not a batch that fails to ferment properly. If you are using dry yeast, no action is needed.

### ON BREWING DAY

2. Collect and heat 2.5 gallons of water.

3. Bring to a boil and add 1 lb Pilsen dry malt extract. Remove the kettle from the burner and stir in the Pilsen dry malt extract.

4. Return wort to boil. The mixture is now called "wort", the brewer's term for unfermented beer. Add 1 oz Tradition hops, and boil for 60 minutes. Add 1 oz Hersbrucker 30 minutes before the end of the boil. Add 6 lbs Pilsen malt syrup 15 minutes before the end of the boil.

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 pack. While the wort cools, sanitize the fermenting equipment - fermenter, lid or stopper, fermentation lock, funnel, etc - along with the yeast pack and a pair of scissors.

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. **OPTIONAL:** if you have our Mad Brewer Upgrade or Gravity Testing kits, measure specific gravity of the wort with a hydrometer and record.

11. Add yeast once the temperature of the wort is 78°F or lower (not warm to the touch). Use the sanitized scissors to cut off a corner of the yeast pack, and carefully pour the yeast into the primary fermenter.

12. Seal the fermenter. Add approximately 1 tablespoon of water to the sanitized fermentation lock. Insert the lock into rubber stopper or lid, and seal the fermenter.

13. Move the fermenter to a warm, dark, quiet spot until fermentation begins.

### BEYOND BREWING DAY, WEEKS 1-2

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, and you may see bubbles come through the fermentation lock.

15. Active fermentation ends. Approximately 1-2 weeks after brewing day, active fermentation will end: the cap of foam falls back into the new beer, bubbling in the fermentation lock slows down or stops.

16. 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. Beyond Brewing Day - Secondary Fermentation

17. Secondary fermentation. Allow the beer to condition in the secondary fermenter for 2-4 weeks before proceeding with the next step. Timing now is somewhat flexible.

### BOTTLING DAY—ABOUT 1 MONTH AFTER BREWING DAY

18. Sanitize siphoning and bottling equipment.

19. 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)  $\frac{2}{3}$  cup in 16 oz water. Table sugar (sucrose)  $\frac{3}{8}$  cup in 16 oz water. Then bring the solution to a boil and pour into the bottling bucket.

20. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix—don't splash.

21. Fill and cap bottles.

### 1-2 WEEKS AFTER BOTTLING DAY

22. Condition bottles at room temperature for 1-2 weeks. After this point, the bottles can be stored cool or cold.

23. Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!