

# FESTIVUS MIRACLE

Official NORTHERN BREWER Instructional Document

Beneath a mountain of snowy froth lies the garnet-hued elixir of celebrations to come. A glint of orange peel invigorates the senses, cascading into a full-bodied pillar of Festivus ale. Adornments of holiday spice warm the nose as delicate hints of stone fruit, raisin and caramel wrestle for center stage. Toasty malt adds complexity to the impressive mouthfeel for a comforting, prolonged finish. The perfect companion for any Festivus dinner.

**O.G.: 1.070 READY: 6 WEEKS**

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

## KIT INVENTORY:

### MAILLARD MALTS™ SPECIALTY GRAIN

- 6 oz Belgian Special B
- 3 oz Dehusked Carafa II

### MAILLARD MALTS™ EXTRACTS & OTHER FERMENTABLES

- 6 lbs Gold malt syrup
- 3 lbs Golden light DME (15 min late addition)
- 1 lb Brun Leger soft candi sugar (15 min late addition)

### HOPTIMUS REX™ PREMIUM HOPS & OTHER FLAVORINGS

- 0.5 oz Columbus (60 min)
- 0.5 oz Columbus (30 min)
- 0.5 oz Sweet orange peel (5 min)
- 0.25 oz Mulling spices (0 min)

## YEAST

- **DRY YEAST (DEFAULT):** Safale S-04. Optimum temperature: 64-75°F
- **LIQUID YEAST OPTION:** Wyeast #1099 Whitbread Ale. Optimum temperature: 64-75°F
- White Labs WLP005 British Ale. Optimum temperature: 65-70°F

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

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. For mail-order customers grains for extract kits come crushed by default, but if you requested uncrushed grains, crush them now. Pour crushed grain into supplied mesh bag and tie the open end in a knot. Steep for 20 minutes or until water reaches 170°F. Remove bag and discard.
4. Bring to a boil and add the 6 lb s Gold malt syrup. Remove the kettle from the burner and stir in the Gold malt syrup.
5. Return wort to boil. The mixture is now called “wort”, the brewer’s term for unfermented beer.

- Add 0.5 oz Columbus hops and begin your 60 min boil.
- Add 0.5 oz Columbus hops with 30 min remaining.
- Add 3 lbs Golden Light dry malt extract and 1 lb Brun Leger soft candi sugar with 15 min remaining.
- Add 0.5 oz Sweet orange peel (half the package) with 5 min remaining.
- Add 0.25 oz Mulling spices (half the package) at the end of the boil.

6. 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.

7. 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.

8. 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.

9. Add more cold water as needed to bring the volume to 5 gallons.

10. 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.

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

12. 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.

13. 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.

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

### BEYOND BREWING DAY, WEEKS 1–2

15. 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.

16. 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.

17. 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

18. 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

19. Sanitize siphoning and bottling equipment.

20. Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer) of  $\frac{2}{3}$  cup priming sugar 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.

### 1–2 WEEKS 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!

### NOTE:

We recommend using only half of the included packages of sweet orange peel and mulling spices to achieve a subtle, yet pronounced spice profile. If you care to, feel free to use more

# PERMAFROST WHITE IPA

Official NORTHERN BREWER Instructional Document

This complex and hoppy brew will help you to navigate the doldrums of seemingly never ending winters. Developed with the pioneering spirit of American brewers, this White IPA melds old world tradition with the hoppy boldness of an American IPA. At first glance this beer is as white as a frozen tundra, but upon closer scrutiny, tall drifts of American hop flavor and aromas abound. A traditional witbier grain bill and yeast strain coupled with West Coast American hops yields a wonderfully complex India White Ale. A slight spice and tartness from the yeast intermingling with citrus notes from abundant hop additions compliment the silky smooth body created by flaked oats and unmalted wheat. Stay frosty my friends!

**O.G: 1.065 READY: 6 WEEKS**

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

## KIT INVENTORY:

### MAILLARD MALTS™ SPECIALTY GRAIN

- 0.75 lb Unmalted Wheat
- 0.75 lb Flaked Oats

### MAILLARD MALTS™ EXTRACTS & OTHER FERMENTABLES

- 6 lbs Wheat malt syrup
- 3.15 lbs Gold malt syrup (15 min late addition)

### HOPTIMUS REX™ PREMIUM HOPS & OTHER FLAVORINGS

- 0.5 oz Summit (60 min)
- 0.5 oz Centennial (30 min)
- 1 oz Amarillo (20 min)
- 1 oz Centennial (15 min)
- 1 oz Amarillo (10 min)
- 0.5 oz Centennial (5 min)

### DRY HOPS

- 1 oz Galaxy (Dry Hop)
- Add to secondary fermenter one to two weeks before bottling day

### YEAST

- **LIQUID YEAST OPTIONS:**  
Wyeast 3944 Belgian Wit. Optimum temp: 62-75° F  
White Labs WLP400 Belgian Wit Ale. Optimum temp: 67-74° F
- **PRIMING SUGAR**  
- 5 oz Priming Sugar (save for Bottling Day)

## BEFORE YOU BEGIN ...

### MINIMUM REQUIREMENTS

- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- 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
- Double check 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. For mail-order customers grains for extract kits come crushed by default, but if you requested uncrushed grains, crush them now. Pour crushed grain into supplied mesh bag and tie the open end in a knot. Steep for 20 minutes or until water reaches 170°F. Remove bag and discard.

4. Bring to a boil. Remove the kettle from the burner and stir in 6 lbs Wheat malt syrup.

5. Return wort to boil. The mixture is now called “wort”, the brewer’s term for unfermented beer.

- Add 0.5 oz Summit hops and boil for 60 minutes.

- Add 0.5 oz Centennial 30 minutes before the end of the boil.

- Add 1 oz Amarillo 20 minutes before the end of the boil.

- Add 1 oz Centennial hops and the 3.15 lbs Gold malt syrup 15 minutes before the end of the boil.

- Add 1 oz Amarillo 10 minutes before the end of the boil.

- Add 0.5 oz Centennial 5 minutes before the end of the boil.

6. 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.

7. 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.

8. 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.

9. Add more cold water as needed to bring the volume to 5 gallons.

10. 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.

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

12. 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.

13. 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.

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

### BEYOND BREWING DAY, WEEKS 1–2

15. 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.

16. 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.

17. 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

18. 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.

19. Add the dry hops. Add 1 oz Galaxy hops to the secondary fermenter 1-2 weeks before bottling day.

### BOTTLING DAY—ABOUT 2–4 WEEKS AFTER BREWING DAY

20. Sanitize siphoning and bottling equipment.

21. Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer) of  $\frac{2}{3}$  cup priming sugar in 16 oz water. Bring the solution to a boil and pour into the bottling bucket.

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

23. Fill and cap bottles.

### 2 WEEKS AFTER BOTTLING DAY

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

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



NORTHERN BREWER

<b>O.G.</b>	<b>ABV</b>	<b>IBU</b>	<b>BREW TIME: 8 WEEKS</b>
1.093	9.4%	92	Primary: 3 Weeks
			Secondary: 3 Weeks
			Bottle Conditioning: 2 Weeks

# SASQUATCH BARLEYWINE

As big as the cryptid creature itself, Sasquatch Barleywine really packs a wallop. An ABV over 9% and IBUs nearing 100, this recipe produces an intense sipping experience. Loads of fermentables and a healthy dose of caramel malt create a wonderfully full body and huge depth of malt nuances, while hearty quantities of classic American hops create sensations of firm bitterness with waves of grapefruit citrus, floral earthiness and pine flavors. Be sure to let this one lurk in the cellar, the flavors will meld with time.

## KIT INVENTORY

### SPECIALTY GRAIN

Valencia Grains:  
0.75 lbs Briess Caramel 40L

### MALT EXTRACTS

6 lbs Gold Malt Syrup  
6 lbs Amber Malt Syrup  
1 lb Golden Light DME

### PREMIUM HOPS

2 oz Chinook 60 min  
1 oz Centennial 15 min  
2 oz Cascade 2 min  
1 oz Centennial 2 min

## SUGGESTED YEAST

### YEAST

#### DRY YEAST:

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

#### LIQUID YEAST OPTIONS:

**Imperial Yeast A07 Flagship**  
Optimum temp: 62°- 70°F

**Omega Yeast OYL - 004 West Coast Ale I**  
Optimum temp: 60°- 73°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. 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 Gold Malt Syrup and 1 lb Golden Light DME.
4. Return to boil. The mixture is now called "wort", the brewer's term for unfermented beer.  
**NOTE:** Total boil time is 60 min.
  - Add 2 oz Chinook hops at the start of boil
  - Add 1 oz Centennial hops with 15 mins remaining
  - Add 6 lbs Amber malt syrup with 15 mins remaining
  - Add 2 oz Cascade and 1 oz Centennial hops with 2 mins remaining
5. Cool wort. When the 60-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 pack.
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 2-3 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 3 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 3 weeks before proceeding with the next step. Timing is now somewhat flexible.

## BOTTLING DAY (ABOUT 4 WEEKS AFTER BREWING 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. Fill and cap bottles.

## CONDITIONING (ABOUT 6 WEEKS AFTER BREWING DAY)

22. Condition bottles at room temp. for 2 weeks. After this point, store bottles cool or cold.
23. 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.com