



NORTHERN BREWER

O.G.	ABV	IBU	BREW TIME: 6 WEEKS
1.051	5.2%	18	Primary: 2 Weeks
			Secondary: 2 Weeks
			Bottle Conditioning: 2 Weeks

BLUEGRASS BENCHMARK

Once a massively popular regional style centered around Louisville, this uniquely American beer style fell out of favor with the onset of Prohibition. Although a recognized beer style in modern times, its popularity is a mere shadow of its former self. Kentucky Common is brewed with the readily available ingredients of the time and place, and Bluegrass Benchmark is our reflection of this nearly forgotten piece of American beer history. Classic American base malt, corn and a dash of both caramel and black malts coupled with distinct American and imported hops craft a beer worthy of its vintage forerunner.

KIT INVENTORY

GRAIN BILL

- 7.25 lbs Rahr 6-Row Malt
- 3 lbs Flaked Corn
- 3 oz Briess Black Malt
- 3 oz Briess Caramel 60L

PREMIUM HOPS

- 0.5 oz Cluster **60 min**
- 0.5 oz Cluster **15 min**
- 0.5 oz Tettnang **0 min**

SUGGESTED YEAST

YEAST

- DRY YEAST:
Fermentis Safale US-05
 Optimum Temp: 64°- 74°F
- LIQUID YEAST OPTION:
Omega Yeast OYL-004 West Coast Ale I
 Optimum temp: 60°- 73°F
- 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.
- All-grain equipment kit with mash tun and hot liquor tank
- Boiling kettle (at least 8 gallon 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. Allow to warm to your desired fermentation temperature (~65°F). Check yeast instructions on packet.

BREWING NOTES

KEY STATS

Brew Day Date: _____

Secondary: _____

Important Additions: _____

Bottling/Kegging: _____

Fermentation Temp: _____

Yeast Strain #: _____

Measured OG: _____ FG: _____

MASH SCHEDULE

SINGLE INFUSION

If you are new to all-grain, we suggest starting with 1.5 quarts of water per pound of grain for strike water volume. This mash thickness can be adjusted for future brews as you become more comfortable with your equipment.

Saccharification Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes (optional)

To raise the temp for mashout, gently apply direct heat while stirring well (if using a kettle), or add near boiling water until target temp is reached.

Prepare sparge water in hot liquor tank at a rate of 2 quarts per pound of grain. Perform a fly sparge until you reach pre-boil volume (6-7 gallons) in your kettle. Sparge should take about an hour for optimal extraction efficiency. You should end with extra sparge water in hot liquor tank. Use this hot water to clean later on.

BOIL ADDITIONS & TIMES

Total time: 60 mins

- | | |
|--|--|
| - 0.5 oz Cluster
(60 min remaining) | - 0.5 oz Tettnang
(0 min remaining) |
| - 0.5 oz Cluster
(15 min remaining) | |

AFTER THE BOIL

1. When the 60 minute boil is finished, cool wort to 65°-70°F ASAP.
2. Sanitize fermenting equipment and yeast pack: While wort cools, sanitize fermenting equipment (fermentor, lid or stopper, airlock, funnel, etc) along with yeast pack.
3. Transfer cooled wort into primary fermentation vessel using valve on boil kettle, siphoning from boil kettle, OR pouring wort into fermentor.
4. Aerate wort. Seal fermentor and rock back and forth to splash for a few minutes, or use an aeration system and diffusion stone.
5. Measure specific gravity of wort with a hydrometer. Record. Target gravity for this kit is 1.051.
6. Add yeast once temp of wort is between 65°-70°F. Sanitize and open yeast pack. Carefully pour contents into primary fermentor.
7. Seal fermentor. Add 1 tbsp of sanitizer or clean water to sanitized airlock. Insert airlock into rubber stopper or bucket lid. Seal fermentor.
8. Move fermentor to a cool, dark, quiet spot until fermentation begins.

PRIMARY FERMENTATION

9. **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.
10. **Within 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 transferring to secondary fermentor and simply leave the beer in the primary fermentor.

11. Sanitize siphoning equipment, airlock, carboy bung or stopper. Siphon beer from primary fermentor into secondary. (optional - see above)
12. Allow the beer to condition for 2 weeks before proceeding to the next step. Timing is now somewhat flexible.

BOTTLING DAY (ABOUT 4 WEEKS AFTER BREWING DAY)

13. Sanitize siphoning and bottling equipment.
14. 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.
15. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix
 - do not splash.
16. Fill and cap bottles.

CONDITIONING (ABOUT 6 WEEKS AFTER BREWING DAY)

17. Condition bottles at room temp. for 1-2 weeks. After this point, store bottles cool or cold.
18. 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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