

SUMMER SQUEEZE LEMON SHANDY

ALL-GRAIN

Shining with a slightly hazy, golden radiance and topped with fluffy clouds of brilliant white foam, Summer Squeeze Lemon Shandy delivers a refreshing slice of summertime in every sip! Like a trip to the corner lemonade stand – with a deliciously grown-up detour – this shandy combines an all-American style wheat beer with a heaping dose of real crystalized lemon. The result is an incredibly refreshing session-strength ale featuring the tang of freshly-squeezed lemonade without the sugary sweetness. Perfect for any outdoor activity, from swimmin’ holes to sandlot pickup games, Summer Squeeze Lemon Shandy is a great go-to, whether you’re looking for a fun, easy-going seasonal fling, or summery brew so refreshing, you’re happy to sip it all year long.

O.G: 1.045 | **BREW TIME 6 WEEKS:** 2 WEEKS PRIMARY | 1-2 WEEKS SECONDARY | 1-2 WEEKS BOTTLE CONDITIONING



KIT INVENTORY

MASH INGREDIENTS - PRE BLENDED

- 4.75 lbs Weyermann Barke Pilsner
- 4.75 lb Rahr White Wheat

BOIL ADDITIONS & TIMES

- 1 oz Crystal (60 min)

OTHER ADDITIONS

- 12 grams Crystallized Lemon (add during bottling, see step 14)

YEAST

Dry Yeast:

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

Liquid Yeast Options:

- Omega Yeast OYL - 002 American Wheat. Optimum temp: 58° - 74°F
- Wyeast 1010 American Wheat. Optimum temp: 58° - 74°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

READ ALL INSTRUCTIONS BEFORE STARTING

YOU WILL NEED:

- Homebrewing starter kit for brewing 5 gallon batches
- All-grain equipment kit with a mash tun and hot liquor tank
- Boiling kettle of at least 8 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 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.

MASH SCHEDULE: SINGLE INFUSION

If you are new to all-grain brewing, we suggest starting with 1.5 quarts of water per pound of grain for the 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 temperature for mashout, gently apply direct heat while stirring well, or add near boiling water until the target temperature is reached.

Prepare sparge water in your hot liquor tank at a rate of 2 quarts per pound of grain in the recipe, and perform a fly sparge until you have gathered your pre-boil volume (6-7 gallons) in your boil kettle. The sparge should take about an hour for optimal extraction efficiency. You should end up with extra sparge water in your hot liquor tank, you can use this hot water for cleaning later on.

BOIL ADDITIONS AND TIMES

This recipe calls for a 60 minute boil duration.

- 1 oz Crystal (60 min.)

AFTER THE BOIL

1. Cool the wort: When the 60 minute boil is finished, cool the wort to 65° - 75°F as rapidly as possible.
2. 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 packet.
3. Transfer your cooled wort into the primary fermentation vessel using a valve on the boil kettle, by siphoning from the boil kettle, or pouring the wort into the fermenter.
4. 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.
5. Measure specific gravity of the wort with a hydrometer and record in the "BREWERS NOTES" section. Target gravity for this kit is 1.045.
6. Add your yeast once the temperature of the wort is between 65° - 75°F. Sanitize and open the yeast pack and carefully pour the contents into the primary fermenter.
7. Seal the fermenter. Add approximately 1 tablespoon of sanitizer or clean water to the sanitized airlock. Insert the airlock into the rubber stopper or bucket lid and seal the fermenter.
8. Move the fermenter to a warm, dark, quiet spot until fermentation begins.

PRIMARY FERMENTATION

9. 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.
10. 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.

11. 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 for an additional two weeks.

SECONDARY FERMENTATION - OPTIONAL*

12. Allow the beer to condition in the secondary fermenter for 1-2 weeks before proceeding with the next step. Timing now is somewhat flexible. *See the "YOU WILL NEED" section and step 11 above.

BOTTLING DAY - ABOUT 1 MONTH AFTER BREWING DAY

13. Sanitize siphoning and bottling equipment.
14. If you are kegging your batch, bring 1 cup of water to a boil, add the 12 grams Crystallized Lemon, stir well, and add it to the empty keg. Siphon the beer into the keg to mix well. Skip steps 15 - 17. If you are bottling, proceed to step 15.
15. 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, stir in the 12 grams of Crystallized Lemon and pour into the bottling bucket.
16. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix—don't splash.
17. Fill and cap bottles.

CONDITIONING - ABOUT 2 WEEKS AFTER BOTTLING DAY

18. Condition bottles at room temperature for 2 weeks. After this point, the bottles can be stored cool or cold.
19. 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.