NORTHERN BREWER

O.G.	ABV	IBU	BREW TIME: 6 WEEKS
1.048	5.1%	15	Primary: 2 Weeks
			Secondary: 2 Weeks
			Bottle Conditioning: 2 Weeks

LEGEND OF LUTRA

Legend of Lutra is a recipe kit we have formulated to really let this unique and clean yeast strain shine. The simple malt base is inspired by the pervasive American Lager style and then bolstered with a small amount of light caramel malt to lend a golden hue, while a modest dose of hops provide just enough bitterness to balance. The real star of the show is Lutra and its incredible versatility. Temperature control is not needed with this strain - ferment it at room temperature for a lager-like finish, or let it crank at 90F and you will be hard pressed to find a flavor difference. This yeast strain is a game changer, and is legendary in its own right.

KIT INVENTORY

STEEPING GRAINS

Palomino grains:
0.5 lbs Briess Caramel 10L

PREMIUM HOPS

0.75 oz Vanguard **45 min**

MALT EXTRACTS

3.15 lbs Pilsen Malt Syrup
3 lbs Golden Light DME (10 min late addition)

SUGGESTED YEAST

YEAST

Omega Yeast OYL-071 Lutra
Optimum Temp: 68°- 95°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 package from the refrigerator, and leave in a warm place (~70°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:_____

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 3.15 lbs Pilsen Malt Syrup.
4. Return to boil. The mixture is now called "wort", the brewer's term for unfermented beer. **NOTE:** Total boil time is 45 min.
   - **Add 0.75 oz Vanguard hops** at the beginning of the boil.
   - **Add 3 lbs Golden Light DME** with 10 minutes remaining in the boil
5. Cool wort. When the 45-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 90°F or lower. 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 dark, quiet spot until fermentation begins. Please note that temperature control with this yeast strain is not necessary. Lutra will ferment cleanly into the lower 90F range. The warmer the fermentation, the faster the beer will finish. If you choose to warm it, use a temperature controller with a heat wrap, heating pad, or similar.

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 68°- 95°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. Fill and cap bottles.

CONDITIONING (ABOUT 6 WEEKS AFTER BREW DAY)

22. Condition bottles at room temp. for 1-2 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!