ALL-GRAIN

NORTHERN BREWER

| O.G. | ABV | IBU | BREW TIME: 6 WEEKS |
|---|---|---|---|
| 1.067 | 6.0% | 38 | Primary: 2 Weeks |
| | | | Secondary: 2 Weeks |
| | | | Bottle Conditioning: 2 Weeks |

# BLACKBERRY MILKSHAKE IPA

A milkshake beer you ask? In another moment of brilliance from craft brewers, a delicious fresh take on the New England IPA has emerged. Soft malt character with a lucious, smooth, creamy body and intricate tropical fruit flavors set the stage to recreate the characteristics of the beloved milkshake. Additions of lactose, vanilla and blackberry construct this illusion and make this recipe truly one-of-a-kind. Milkshake flavored beer, what could be better?

## KIT INVENTORY

### GRAIN BILL

7.5 lbs Rahr Pilsner
2.5 lbs Rahr White Wheat
2 lbs Flaked Oats

### PREMIUM HOPS

| | |
|---|---|
| 0.5 oz Warrior | **60 min** |
| 2 oz Citra | **Whirlpool** |
| 2 oz Ekuanot | **Whirlpool** |
| 2 oz Citra | **Dry Hop** |
| 2 oz Ekuanot | **Dry Hop** |

### OTHER INGREDIENTS

1 lb Lactose
18 grams Crystallized Blackberry
15 grams Vanilla Powder

## SUGGESTED YEAST

### YEAST

DRY YEAST:

**LalBrew New England Dry Yeast**
Optimum Temp: 59°- 72°F

LIQUID YEAST OPTIONS:

**Omega Yeast OYL-011 British Ale V**
Optimum temp: 64°- 74°F

**Imperial Yeast A38 Juice**
Optimum temp: 64°- 74°F

**Wyeast 1318 London Ale III**
Optimum temp: 64°- 74°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 (recommended for this recipe), 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. Leave in cool place (~60°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 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 Warrior**
  Beginning of boil
- **2 oz Citra**
  20 min whirlpool
- **2 oz Ekuanot**
  20 min whirlpool
- **1 lb Lactose**
  0 min remaining

### AFTER THE BOIL

1. When 60 minute boil is finished, remove from heat.
2. Cool wort to 170° F and stop chilling. Add **2 oz Citra and 2 oz Ekuanot** and allow to steep for 20 minutes.
3. Continue chilling to ~70° F.
4. Sanitize fermenting equipment and yeast pack: While wort cools, sanitize fermenting equipment (fermenter, lid or stopper, airlock, funnel, etc) along with yeast pack.
5. Transfer cooled wort into primary fermentation vessel using valve on boil kettle, siphoning from boil kettle, OR pouring wort into fermenter.
6. Aerate wort. Seal fermenter and rock back and forth to spash for a few minutes, or use an aeration system and diffusion stone.
7. Measure specific gravity of wort with a hydrometer. Record. Target gravity for this kit is 1.067.
8. Add yeast once temp of wort is between 64°-72°F. Sanitize and open yeast pack. Carefully pour contents into primary fermenter.
9. Seal fermenter. Add 1 tbsp of sanitizer or clean water to sanitized airlock. Insert airlock into rubber stopper or bucket lid. Seal fermenter.
10. Move fermenter to a cool, dark, quiet spot until fermentation begins.

### PRIMARY FERMENTATION

11. ***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 64°- 72°F.
12. When the foam rises, add **2 oz Citra and 2 oz Ekuanot** directly to the fermenting beer.
13. ***Within 1-2 weeks* Active fermentation ends.** Proceesd 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 4 weeks to primary fermentation before bottling.

14. Sanitize siphoning equipment, airlock, carboy bung or stopper. Siphon beer from primary fermenter into secondary.
15. Allow beer to condition in secondary fermenter for 2 weeks before proceeding with the next step. Timing is now somewhat flexible.

### BOTTLING DAY (ABOUT 4 WEEKS AFTER BREWING DAY)

16. Sanitize siphoning and bottling equipment.
17. 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.
18. Bring solution to a boil and add **15 grams vanilla powder and 18 grams crystallized blackberry**. Stir to dissovle. Pour into bottling bucket.
19. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix - *do not splash.*

### CONDITIONING (ABOUT 6 WEEKS AFTER BREWING DAY)

20. Fill and cap bottles.
21. Condition bottles at room temp. for 2 weeks. After this point, store bottles cool or cold.
22. 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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