



**NORTHERN BREWER**

<b>O.G.</b>	<b>ABV</b>	<b>IBU</b>	<b>BREW TIME: 8 WEEKS</b>
1.072	7.1%	58	Primary: 2 Weeks
			Secondary: 4 Weeks
			Bottle Conditioning: 2 Weeks

# CAPTAIN'S RATION EXPORT STOUT

Captain's Ration Export Stout is our take on a historical style that was originally brewed to export to foreign markets. Its substantial roast, bitterness and alcohol content made this style a perfect candidate for surviving extended trips abroad, and is an ideal sipping companion during those long travels. Pack away a few bottles of Captain's Ration Export Stout to enjoy in the future, this one will only get better with age.

## KIT INVENTORY

### STEEPING GRAINS

- 0.5 lbs Chocolate Malt
- 0.5 lbs Roasted Barley
- 0.5 lbs Simpsons DRC™
- 0.5 lbs Simpsons Crystal Light

### PREMIUM HOPS

- 2 oz UK Challenger 60 min
- 1 oz UK Kent Golding 30 min

### MALT EXTRACTS

- 9.15 lbs Gold Malt Syrup
- 1 lb Golden Light DME

## SUGGESTED YEAST

### YEAST

- Fermentis Safale S-04**  
Optimum Temp: 59-68°F
- Omega Yeast OYL-005 Irish Ale**  
Optimum Temp: 62-72°F
- Imperial Yeast A10 Darkness**  
Optimum Temp: 62-72°F
- Wyeast 1084 Irish Ale**  
Optimum Temp: 62-72°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 package 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 bags, 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 9.15 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 UK Challenger hops at the beginning of the boil.
  - Add 1 oz UK Kent Golding hops with 30 minutes remaining in the boil
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(s).
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. Sanitize and open yeast pack(s). 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.

## 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 62°- 72°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 4 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!

## 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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