

# BACON! SMOKED RED ALE

Official NORTHERN BREWER Instructional Document

Bacon bacon bacon bacon bacon. IT'S BACON! That's right, bacon and beer, together at last. (We honestly don't know what took us so long) This smoked red ale is a bold taste sensation that will drive you hog wild. It delivers the acutely addictive flavor and aroma of bacon in a beer that is savory yet refreshing and astonishingly drinkable. The smooth flavor is malt forward with a gentle bitterness designed to emphasize the sweet and savory nature of this miraculous meat. Cherrywood smoke lends balance and depth of flavor that enhances the perception of bacony goodness. The color is a deep ruby red reminiscent of a perfectly cooked piece of nice crispy bacon. This is one brew that's sure to bring home the bacon and become a fun favorite of all your family and friends. Bacon and Beer—it's a match made in hog heaven.

**O.G.: 1.058 READY: 4 WEEKS**

2 weeks primary, 2 weeks bottle conditioning

## KIT INVENTORY:

### MAILLARD MALTS™ SPECIALTY GRAIN

- 2 oz English Chocolate Malt
- 6 oz Gambrinus Honey Malt
- 10 oz Caramunich III
- 12 oz Briess Cherrywood Smoked Malt

### MAILLARD MALTS™ EXTRACTS & OTHER FERMENTABLES

- 3 lbs Amber DME
- 1 lb Wheat DME
- 3.15 lbs Dark malt syrup (15 min late addition)

### HOPTIMUS REX™ PREMIUM HOPS & OTHER FLAVORINGS

- 1 oz Willamette (60 min)
- 30 mL Bacon Extract (Flame out)

## YEAST

- **DRY YEAST (DEFAULT):**  
Safale US-05 Ale Yeast. Optimum temp: 59-75° F
- **LIQUID YEAST OPTIONS:**  
Wyeast 1056 American Ale. Optimum temp: 60-72° F  
White Labs WLP001 California Ale. Optimum temp: 68-73° F
- **PRIMING SUGAR**
- 5 oz Priming Sugar (save for Bottling Day)

## BEFORE YOU BEGIN ...

### MINIMUM REQUIREMENTS

- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- Approximately two cases of either 12 oz or 22 oz pry-off style beer bottles

## UNPACK THE KIT

- Refrigerate the yeast upon arrival
- Locate the Kit Inventory (above) - this is the recipe for your beer, so keep it handy
- Doublecheck the box contents vs. the Kit Inventory
- Contact us immediately if you have any questions or concerns!

## PROCEDURE

### A FEW DAYS BEFORE BREWING DAY

1. Remove the liquid Wyeast pack from the refrigerator, and "smack" as shown on the back of the yeast package. Leave it in a warm place (70-80° F) to incubate until the pack begins to inflate. Allow at least 3 hours for inflation; some packs may take up to several days to show inflation. Do not brew with inactive yeast—we can replace the yeast, but not a batch that fails to ferment properly. If you are using dry yeast, no action is needed.

### ON BREWING DAY

2. Collect and heat 2.5 gallons of water.
3. For mail-order customers grains for extract kits come crushed by default, but if you requested uncrushed grains, crush them now. Pour crushed grain into supplied mesh bag and tie the open end in a knot. Steep for 20 minutes or until water reaches 170°F. Remove bag and discard.
4. Bring to a boil. Remove the kettle from the burner and stir in 3 lbs Amber DME and the 1 lb Wheat DME.
5. Return wort to boil. The mixture is now called "wort", the brewer's term for unfermented beer.
  - Add 1 oz Willamette hops and boil for 60 minutes.
  - 15 minutes before the end of the boil, add the 3.15 lbs of Dark malt syrup.
  - At the end of the 60 minute boil and the 30 mL Bacon Extract.
6. Cool the wort. When the 60-minute boil is finished, cool the wort to approximately 100° F as rapidly as possible. Use a wort chiller, or put the kettle in an ice bath in your sink.
7. Sanitize fermenting equipment and yeast pack. While the wort cools, sanitize the fermenting equipment - fermenter, lid or stopper, fermentation lock, funnel, etc - along with the yeast pack and a pair of scissors.
8. Fill primary fermenter with 2 gallons of cold water, then pour in the cooled wort. Leave any thick sludge in the bottom of the kettle.
9. Add more cold water as needed to bring the volume to 5 gallons.
10. 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.
11. Optional: if you have our Mad Brewer Upgrade or Gravity Testing kits, measure specific gravity of the wort with a hydrometer and record.

12. Add yeast once the temperature of the wort is 78°F or lower (not warm to the touch). Use the sanitized scissors to cut off a corner of the yeast pack, and carefully pour the yeast into the primary fermenter.

13. Seal the fermenter. Add approximately 1 tablespoon of water to the sanitized fermentation lock. Insert the lock into rubber stopper or lid, and seal the fermenter.

14. Move the fermenter to a warm, dark, quiet spot until fermentation begins.

### BEYOND BREWING DAY, WEEKS 1-2

15. 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, and you may see bubbles come through the fermentation lock.

16. Active fermentation ends. Approximately 1-2 weeks after brewing day, active fermentation will end: the cap of foam falls back into the new beer, bubbling in the fermentation lock slows down or stops.

### BOTTLING DAY—ABOUT 2 WEEKS AFTER BREWING DAY

20. Sanitize siphoning and bottling equipment.

21. Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer) of  $\frac{2}{3}$  cup priming sugar in 16 oz water. Bring the solution to a boil and pour into the bottling bucket.

22. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix—don't splash.

23. Fill and cap bottles.

### 2 WEEKS AFTER BOTTLING DAY

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

25. Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!