



NORTHERN BREWER

O.G.	ABV	IBU	BREW TIME: 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 luscious, 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

SPECIALTY GRAIN

1 lb Flaked Oats

MALT EXTRACTS & OTHER INGREDIENTS

6 lbs Pilsen Malt Syrup
1 lb Pilsen Light DME
1 lb Wheat DME
1 lb Lactose
18g Crystallized Blackberry
15g Vanilla Powder

PREMIUM HOPS

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

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 kit), 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 packages from the refrigerator, and 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: _____

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 6 lbs Pilsen Malt Syrup, 1 lb Pilsen Light DME, 1 lb Wheat DME and 1 lb Lactose.
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 **0.5 oz Warrior** start of the boil.
5. Cool wort. When the 60 minute boil is finished, cool wort to 170°F as rapidly as possible. Use a wort chiller, or put kettle in an ice bath in your sink. Once the temperature has reached 170°F, stop chilling and add **2 oz Citra and 2 oz Ekuanot**. Allow to steep for 20 minutes.
6. Resuming chilling. Chill to approximately 100°F before resuming with the next step.
7. Sanitize fermenting equipment and yeast pack. While wort cools, sanitize fermenting equipment (fermenter, lid or stopper, airlock, funnel, etc) along with yeast packs.
8. Fill primary fermenter with 2 gal cold water, then pour in cooled wort. Leave any thick sludge in bottom of kettle.
9. Add more cold water as needed to bring volume to 5 gal.
10. Aerate wort: Seal fermenter and rock back and forth to splash for a few mins, or use an aeration system and diffusion stone.
11. Measure the wort's specific gravity with a hydrometer. Record.
12. Add yeast once temperature of the wort is 74°F or lower (not warm to the touch). Sanitize and open yeast pack. Carefully pour contents into primary fermenter.
13. Seal fermenter. Add approx. 1 tbsp of water to sanitized fermentation lock. Insert airlock into rubber stopper or lid. Seal fermenter.
14. Move fermenter to a cool, dark, quiet spot until fermentation begins.

PRIMARY FERMENTATION

15. **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.
16. When the foam rises, add **2 oz Citra and 2 oz Ekuanot** directly to the fermenting beer.
17. **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.
18. Sanitize siphoning equipment, airlock, carboy bung or stopper. Siphon beer from primary fermenter into secondary.
 19. Allow beer to condition in secondary fermenter for 4 weeks before proceeding with the next step. Timing is now somewhat flexible.

BOTTLING DAY (ABOUT 4 WEEKS AFTER BREWING DAY)

20. Sanitize siphoning and bottling equipment.
21. Mix a priming and flavoring 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 and add **15 grams vanilla powder and 18 grams crystallized blackberry**. Stir to dissolve. Pour into bottling bucket.
22. Siphon beer into bottling bucket and mix with priming and flavoring solution. Stir gently to mix
 - do not splash.

CONDITIONING (ABOUT 6 WEEKS AFTER BREWING DAY)

23. Fill and cap bottles.
24. Condition bottles at room temp. for 2 weeks. After this point, store bottles cool or cold.
25. Serving: Pour into a clean glass. Be careful to leave any sediment at the bottom of the bottle. Cheers!

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We're so confident in the quality of our beer kits, we'll replace any kit, anytime, no questions asked.

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