



NORTHERN BREWER

<b>O.G.</b>	<b>ABV</b>	<b>IBU</b>	<b>BREW TIME: 6 WEEKS</b>
1.062	7.1%	60	Primary: 2 Weeks
			Secondary: 2 Weeks
			Bottle Conditioning: 2 Weeks

# CHILL FACTOR COLD IPA

The latest sub-style of the ever-morphing IPA has arrived, and it is seriously cool. Chill Factor, our take on the popular Cold IPA, is just that. A clean base of moderately flavorful pilsner malt and a brisk dash of rice helps keep overly malt-driven flavors on ice, but when you factor in the bombastic citrus, pine and tropical fruit character of Centennial and Mosaic hops you end up with an easy sipping beer of glacial proportions.

## KIT INVENTORY

### MALT EXTRACTS

- 6 lbs Pilsen Malt Syrup
- 1 lb Pilsen Light DME

### OTHER FERMENTABLES

- 2 lbs Rice Syrup Solids

### PREMIUM HOPS

- |                 |         |
|-----------------|---------|
| 2 oz Centennial | 0 min   |
| 2 oz Mosaic     | 0 min   |
| 1 oz Centennial | Dry Hop |
| 1 oz Mosaic     | Dry Hop |

## SUGGESTED YEAST

### YEAST

#### DRY YEAST:

- Fermentis Saflager W-34/70**  
Optimum Temp: 48°- 62°F

#### LIQUID YEAST OPTION:

- Omega Yeast OYL-106 German Lager I**  
Optimum temp: 45°- 68°F
- Imperial Yeast L13 Global**  
Optimum temp: 46°- 62°F
- Wyeast 2124 Bohemian Lager**  
Optimum temp: 45°- 68°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 packages from the refrigerator. Allow to warm to your desired fermentation temperature (~60°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. Please note there are no steeping grains in this recipe.
3. Bring to a boil. Remove the kettle from burner and stir in **6 lbs Pilsen Malt Syrup**, **1 lb Pilsen Light DME** and **2 lbs Rice Syrup Solids**.
4. Return to boil. The mixture is now called "wort", the brewer's term for unfermented beer.  
**NOTE:** Total boil time is 20 min to ensure sanitary wort.
5. Remove kettle from burner and add **2 oz Centennial** and **2 oz Mosaic** hops. Allow hops to steep in the hot wort for 20 minutes before chilling.
6. Cool wort. When the 20 minute boil and 20 minute steep (whirlpool) is finished, cool wort to approximately 62°F as rapidly as possible. Use a wort chiller, or put kettle in an ice bath in your sink.
7. Sanitize fermenting equipment and yeast pack. While wort cools, sanitize fermenting equipment (fermentor, lid or stopper, airlock, funnel, etc) along with yeast packs.
8. Fill primary fermentor 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 fermentor 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 62°F or lower. Sanitize and open yeast pack. Carefully pour contents into primary fermentor.
13. Seal fermentor. Add approx. 1 tbsp of water to sanitized fermentation lock. Insert airlock into rubber stopper or lid.
14. Move fermentor to a cool (preferably a temperature controlled refrigerator), 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 60°- 62°F.
16. When fermentation is active and there is a large cap of foam on the beer (krausen), add **1 oz Centennial** and **1 oz Mosaic** directly to the new beer.
17. **Within 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 transferring to a secondary fermentor and simply leave the beer in the primary fermentor.

18. Sanitize siphoning equipment, airlock, carboy bung or stopper. Siphon beer from primary fermentor into secondary. (optional - see above)
19. Allow beer to condition for 2 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 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.
22. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix
  - *do not splash.*
23. Fill and cap bottles.

## CONDITIONING (ABOUT 6 WEEKS AFTER BREWING DAY)

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

## 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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