



NORTHERN BREWER

<b>O.G.</b>	<b>ABV</b>	<b>IBU</b>	<b>BREW TIME: 6 WEEKS</b>
1.050	5.2%	32	Primary: 2 Weeks
			Secondary: 2 Weeks
			Bottle Conditioning: 2 Weeks

# COSMIC TRIDENT

Cosmic Trident is a three-pronged approach to a delicious beer. Moderate bitterness from timeless Cascade is bolstered with copious additions of Trident hops. Meticulously paired with a revolutionary Omega Yeast strain, the amplification of aromatic and flavorful thiols creates a sipping experience that would excite Poseidon himself. The result is an incredibly fruit-forward ale ranging from bright tart citrus to a kaleidoscope of tropical fruit flavors and aromas. The malt foundation of classic American 2-row creates a perfect temple for the hops and yeast to yield a flavor monster that only Odysseus could defeat.

## KIT INVENTORY

### FERMENTABLES

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

### PREMIUM HOPS

- 1 oz Cascade **30 min**
- 1 oz Trident **Whirlpool #1**
- 2 oz Trident **Whirlpool #2**
- 1 oz Trident **Dry Hop #1**
- 1 oz Trident **Dry Hop #2**

## SUGGESTED YEAST

### YEAST

- Omega Yeast OYL-402 Cosmic Punch**
- Optimum temp: 64°- 75°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, 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. 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 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 30 min.
  - Add 1 oz Cascade hops at the start of boil (30 min)
5. After the 30 minute boil is complete, turn off the heat and add 1 oz Trident hops and allow to steep for 10 minutes before chilling.
6. Cool wort to 170°F and stop chilling. Add 2 oz Trident hops and allow to steep for an additional 15 minutes.
7. Cool wort. When the 2 whirlpool (steeping) steps are 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.
8. Sanitize fermenting equipment and yeast pack. While wort cools, sanitize fermenting equipment (fermenter, lid or stopper, airlock, funnel, etc) along with yeast pack.
9. Fill primary fermenter with 2 gal cold water, then pour in cooled wort. Leave any thick sludge in bottom of kettle.
10. Add more cold water as needed to bring volume to 5 gal (see "Before Brew Day" above).
11. Aerate wort: Seal fermenter and rock back and forth to splash for a few mins, or use an aeration system and diffusion stone.
12. Measure wort's specific gravity with a hydrometer. Record.
13. Add yeast once temp. of the wort is 72°F or lower (not warm to the touch). Sanitize and open yeast pack. Carefully pour contents into primary fermenter.
14. Seal fermenter. Add approx. 1 tbsp of water to sanitized fermentation lock. Insert airlock into rubber stopper or lid. Seal fermenter.
15. Move fermenter to a warm, dark, quiet spot until fermentation begins.

## PRIMARY FERMENTATION

16. **Within 48 hours Active fermentation begins.**  
You'll see a cap of foam on the surface of the beer. Once the cap of foam forms, add 1 oz Trident hops directly to the fermenting beer. The optimum temp. for this beer is 65°- 70°F.
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. Add 1 oz Trident hops to the new beer.
  19. Allow beer to condition in secondary fermenter for 2 weeks before proceeding with the next step. Timing is now somewhat flexible.

## FLAVORING/BOTTLING (ABOUT 4 WEEKS AFTER BREW 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 BREW 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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