

EXOTIC TROPIC WHEATWINE

Exotic in its unusual ingredients and tropical in flavor, Exotic Tropic Wheatwine is sure to transport even the most discerning drinkers to a beer-lover's paradise. A simple two-malt grain bill and a single hop variety create the perfect base for this recipe's headliner -- a unique yeast strain that provides this beer with ample tropical flavors of pineapple, mango and a slight tartness. Thanks to the simple grain bill, Exotic Tropic Wheatwine pours with a dazzling deep-golden hue, and forms a thick, stable, dense foam cap reminiscent of airy, care-free clouds sailing over white sand beaches. Fully hopped with Amarillo, this beer is only moderately bitter, but bursts with orange citrus flavors and aromas to perfectly complement the tropical yeast-derived esters.

O.G: 1.090 | **BREW TIME 2 MONTHS:** 2 WEEKS PRIMARY | 4 WEEKS SECONDARY | 2 WEEKS BOTTLE CONDITIONING



KIT INVENTORY

MALT EXTRACTS & OTHER FERMENTABLES

- 6 lbs Gold malt syrup
- 6 lbs Wheat malt syrup
- 1 lb Wheat DME

NORTHERN BREWER PREMIUM HOPS

- 1 oz Amarillo (60 min)
- 1 oz Amarillo (30 min)
- 1 oz Amarillo (hopstand)

YEAST (2 PACKS OR AN APPROPRIATE STARTER)

Liquid Yeast Options:

- Imperial Yeast A20 Citrus. Optimum temp: 67° - 80°F
- Omega Yeast OYL - 200 Tropical IPA. Optimum temp: 75° - 85°F
- White Labs WLP644 Saccharomyces "Bruxellensis" Trois. Optimum temp: 70° - 85°F

UPON ARRIVAL UNPACK THE KIT

- Be sure you have all items listed in the Kit Inventory (above)
- Refrigerate the yeast
- Contact us immediately if you have any questions or concerns!

READ ALL INSTRUCTIONS BEFORE STARTING

YOU WILL NEED:

- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- Optional - 5 gallon carboy, with bung and airlock, to use as a secondary fermenter. NOTE: You may skip the secondary fermentation and add an additional 4 weeks to primary fermentation before bottling
- Approximately two cases of either 12 oz or 22 oz pry-off style beer bottles

A FEW HOURS BEFORE BREW DAY

Remove the liquid yeast package from the refrigerator, and leave it in a warm place (~70°F) to come to pitching temperature. Do not brew with inactive yeast - contact customer service for advice or a replacement.

ON BREWING DAY

1. Heat 2.5 gallons of water.
2. Please note there are no specialty steeping grains in this recipe.
3. Bring to a boil, remove kettle from the burner and stir in 6 lbs Gold malt syrup, 6 lbs Wheat malt syrup and 1 lb Wheat DME.
4. Return wort to a boil. The mixture is now called "wort", the brewer's term for unfermented beer. NOTE: Total boil time for this recipe is 60 minutes.
 - Add 1 oz Amarillo hops at the beginning of the boil
 - Add 1 oz Amarillo hops with 30 minutes remaining in the boil
 - Add 1 oz Amarillo at the end of the boil, remove from heat and allow to steep in the hot wort 10 minutes before chilling (hopstand)
5. Cool the wort. When the 60 minute boil and 10 minute hopstand 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.

ON BREWING DAY – CONTINUED

- Sanitize fermenting equipment and yeast pack(s). While the wort cools, sanitize the fermenting equipment – fermenter, lid or stopper, airlock, funnel, etc – along with the yeast pack(s).
- 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.
- Add more cold water as needed to bring the volume to 5 gallons.
- 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.
- Measure specific gravity of the wort with a hydrometer and record in the "BREWERS NOTES" section.
- Add yeast once the temperature of the wort is 80°F or lower (not warm to the touch). Sanitize and open the yeast pack(s) and carefully pour the contents into the primary fermenter.
- Seal the fermenter. Add approximately 1 tablespoon of water to the sanitized fermentation lock. Insert the airlock into rubber stopper or lid, and seal the fermenter.
- Move the fermenter to a warm, dark, quiet spot until fermentation begins.

PRIMARY FERMENTATION

- 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, the specific gravity as measured with a hydrometer will drop steadily, and you may see bubbles come through the fermentation lock. The optimum fermentation temperature for this beer is 75° - 80° F. Move the fermenter to a warmer or cooler spot as needed.
- Active fermentation ends. Approximately two weeks after brewing day, active fermentation will end. When the cap of foam falls back into the new beer, bubbling in the air lock slows down or stops, and the specific gravity as measured with a hydrometer is stable, proceed to the next step.
- Optional - Transfer beer to secondary fermenter. Sanitize siphoning equipment and an airlock and carboy bung or stopper. Siphon the beer from the primary fermenter into the secondary. If you do not have a secondary fermenter, simply leave the beer in the primary fermenter.

SECONDARY FERMENTATION - OPTIONAL*

- Allow the beer to condition in the secondary fermenter for 4 weeks before proceeding with the next step. Timing now is somewhat flexible. *See the "YOU WILL NEED" section and step 16 above.

PACKAGING DAY - ABOUT 1 MONTH AFTER BREWING DAY

- Sanitize siphoning and bottling equipment.
- Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer). Use the following amounts, depending on which type of sugar you will use:
 - Corn sugar (dextrose) 2/3 cup in 16 oz water.
 - Table sugar (sucrose) 5/8 cup in 16 oz water.
- Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix—don't splash.
- Fill and cap bottles.

CONDITIONING- ABOUT 1 MONTH AFTER BOTTLING DAY

- Condition bottles at room temperature for 1–2 weeks. After this point, the bottles can be stored cool or cold.
- Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!

BREWERS NOTES

At Northern Brewer, we've always got your back. Our Brewmasters are available 7 days a week to help you brew your very best, and it doesn't end until you're completely happy with your latest batch...and looking forward to the next one. We'll never let you fail. Guaranteed.