

GRANDMA'S SECRET STASH

Official NORTHERN BREWER Instructional Document

Just like grandma used to do, stash some of this delicious treat out of view and hoard it for yourself. The intoxicating aromas and flavors of freshly baked oatmeal raisin cookies is surely a fond memory, and now that we are all grown up, why not craft a stout to reminisce? Pleasant, subtle aromas and flavors of raisin, cinnamon and vanilla engage with the velvety body of a traditional oatmeal stout to create an immensely pleasing and highly elaborate sipping experience.

O.G.: 1.065 READY: 6 WEEKS

1-2 weeks primary, 2 weeks secondary,
1-2 weeks bottle conditioning

KIT INVENTORY:

SPECIALTY GRAIN

- 1 lb Flaked Oats
- 0.5 lbs Briess Chocolate Malt
- 0.5 lbs English Roasted Barley
- 0.5 lbs Belgian Special B
- 0.25 lbs Belgian Biscuit Malt

EXTRACTS & OTHER FERMENTABLES

- 3.15 lbs Munich Malt Syrup (60 minutes)
- 3.15 lbs Gold Malt Syrup (15 min late addition)
- 1 lb Golden Light Dry Malt Extract (15 min late addition)

PREMIUM HOPS & OTHER FLAVORINGS

- 1 oz Brewer's Gold Hops (60 min)
- 4 oz Dark Rum Soaked Raisins (5 min) - not included, see below.
- 2 Sticks Dark Rum Soaked Cinnamon (fermenter addition)
- 15 grams Vanilla Powder (fermenter addition)

OTHER (NOT INCLUDED)

- 8 oz Dark Rum (For soaking raisins, vanilla powder, and cinnamon sticks)
- 4 oz Raisins (Soaked in enough dark rum to cover them for 1 day before brewing)

YEAST

Dry yeast (default) Safale S-04. Optimum temperature: 64°-75°F

Liquid yeast option: Wyeast 1084 Irish Ale. Optimum temp: 62°-72°F

White Labs WLP004 Irish Ale Yeast. Optimum temp: 65°-68°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

These simple instructions are basic brewing procedures for this Northern Brewer extract beer kit; please refer to your starter kit instructions for specific instructions on use of equipment and common procedures such as siphoning, sanitizing, bottling, etc.

BEFORE YOU BEGIN ...

MINIMUM REQUIREMENTS

- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- A 5 gallon glass carboy, with bung and airlock, to use as a secondary fermenter - If you do not have a secondary fermenter you may skip the secondary fermenter and let the beer remain in the primary fermenter.
- 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. If you are using dry yeast or another yeast lab, no action is needed.
2. Add 4 oz raisins to a glass and add enough dark rum to cover them. Cover glass and allow to rest for 1 day before brewing.

ON BREWING DAY

3. Collect and heat 2.5 gallons of water.
4. Pour crushed grain into supplied mesh bags and tie the open ends in a knot. Steep for 20 minutes or until water reaches 170°F. Remove bags and discard.
5. Bring to a boil. Remove the kettle from the burner and stir in the 3.15 lbs Gold malt syrup and the 3.15 lbs Munich malt syrup.
6. Return wort to boil. The mixture is now called "wort", the brewer's term for unfermented beer.
 - Add 1 oz Brewer's Gold hops and boil for 60 minutes.
 - Add 1 lb Golden Light DME 15 minutes before the end of the boil.
 - Add the 4 oz dark rum soaked raisins 5 minutes before the end of the boil.
7. 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.
8. 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.
9. 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.
10. Add more cold water as needed to bring the volume to 5 gallons.
11. 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.

12. **OPTIONAL:** if you have our Mad Brewer Upgrade or Gravity Testing kits, measure specific gravity of the wort with a hydrometer and record.

13. Add yeast once the temperature of the wort is 75°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.

14. 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.

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

BEYOND BREWING DAY, WEEKS 1-2

16. 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.

17. 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.

18. 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 not using a secondary, let the beer remain in your primary fermenter.

BEYOND BREWING DAY— SECONDARY FERMENTATION

19. Secondary fermentation. Allow the beer to condition in the fermenter for 1 week before proceeding with the next step. Timing now is somewhat flexible.

20. Add cinnamon sticks to a glass with the vanilla powder and add enough dark rum to cover them. Cover glass and rest for 1 day before proceeding.

21. Add the dark rum soaked vanilla powder and cinnamon to the fermenter 5-7 days before bottling.

BOTTLING DAY—ABOUT 1 MONTH AFTER BREWING DAY

22. Sanitize siphoning and bottling equipment.

23. 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.

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

25. Fill and cap bottles.

1-2 WEEKS AFTER BOTTLING DAY

26. Condition bottles at room temperature for 1-2 weeks. After this point, the bottles can be stored cool or cold.

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