

WELCOME TO HOMEBREWING: HOBBY, OBSESSION, WAY OF LIFE!



BEFORE WE GET STARTED

We need all the necessary equipment to ensure a fun & easy brew day.

- RECIPE KIT • KETTLE • 6 GALLON CARBOY/BUCKET
- AIRLOCK • LID OR STOPPER • FUNNEL
- SANITIZER • SCISSORS

SANITIZATION IS PRIORITY #1

- A. Mix a Solution - 1 tbsp ONE STEP / 1 gallons H₂O.
- B. Apply solution to all surfaces for 2 minutes that will touch the beer post-boil.
- C. Drain the sanitizer - no rinse necessary.

1 NOW LET'S BREW IT!

Brewing is boiling liquid, moving liquid from vessel to vessel without splashing it, keeping equipment clean, & waiting for yeast to work its magic.

1 PREPARE YEAST

If your recipe kit has liquid yeast: activate it by breaking the inner pouch with a firm smack. Let liquid yeast incubate at room temp for at least three hours; if the yeast is old or was shipped by mail, it may need more time. If your recipe kit has dry yeast: no prep necessary.

4 BRING TO BOIL

We now have wort (brewing term for unfermented beer). Crank up the heat and bring it to a boil. Watch the kettle to prevent a boil over.



7 SANITIZE FERMENTING EQUIP.

6 gallon carboy, bucket, lid or stopper, fermentation lock, funnel, etc. - along with the yeast pack and scissors.



10 ADD YEAST

Use the sanitized scissors to cut open the yeast pack and pour it into the wort



2 COLLECT WATER

Any good-quality drinking water will work for our purposes - if the water tastes OK, it will make good beer.



5 ADD MALT / HOPS

Add boil additions, malt extract and hops at the times specified by your recipe kit's instructions.



8 MOVE WORT TO FERMENTOR

Add cooled wort to cold water in the fermentor. Top off with more water to reach 5 gallons. Good quality drinking water will work.



11 SEAL AND STORE

Attach sanitized lid or stopper, fill the sanitized airlock with sanitizer solution or water. Move fermentor to a dark, quiet place.



3 STEEP GRAINS

Just think of this as making tea with barley malt - steep for 20 minutes, then remove the grain and discard.



6 CHILL YOUR WORT

The kettle should be warm but not hot to touch. Our yeast will be happiest at about 60-70F.



9 AERATE THE WORT

Cover the fermentor with the sanitized lid or stopper and gently rock back and forth for a few minutes - yeast cells need some oxygen for a healthy fermentation.



We're halfway there! Turn your instruction sheet over to learn the ways of fermentation, storage and bottling!

2 PRIMARY FERMENTATION

YOU WILL NEED: Patience

1 FERMENTATION BEGINS

Within a day or two of Brew Day, fermentation begins!



HAVE A DELUXE STARTER KIT?

if the foam starts to escape the carboy during fermentation, replace the airlock & stopper with the supplied blowoff hose - sanitize the blowoff hose first; put one end in the mouth of the carboy and the other end in a bucket or pan of sanitizer.

2 FERMENTATION ENDS

Roughly 1-2 weeks from Brew Day, fermentation ends. Don't be alarmed if it takes a few less or a few more days - brewing is an art and a science, and your beer will be fine.



If you have the *Essential Starter Kit* skip to **LET'S BOTTLE IT!** ↓

3 SECONDARY FERMENTATION

(Deluxe Starter Kit Only)

YOU WILL NEED: 5 Gal Carboy, Airlock, Stopper, Auto Siphon & Hose, Sanitizer solution

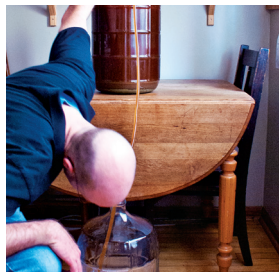
1 SANITIZE THE GEAR

Namely, the Auto Siphon and hose, the 5 gallon carboy, plus an airlock and stopper.



2 SIPHON

Siphon the beer from the primary fermentor into the sanitized 5 gallon carboy.



3 LET IT SIT

Let the beer rest in the secondary fermentor for 1-2 weeks, or as specified by your recipe.



PROCEED TO **LET'S BOTTLE IT!** ↓

4 LET'S BOTTLE IT!

YOU'LL NEED: Priming sugar, bottling bucket, Auto Siphon & hose, bottle filler & hose, bottle caps & capper, sanitizer solution, approx. 2 cases clean pry-off beer bottles.



1 SANITIZE SIPHONING EQUIPMENT

Everything that will touch the beer needs to be sanitized!



2 MIX PRIMING SOLUTION

Mix 2/3 cup of priming sugar in 16 oz water and boil in a saucepan for a few minutes.



3 ADD PRIMING SOLUTION & BEER TO BOTTLING BUCKET

Make sure the spigot on the bottling bucket is closed! (Seriously, you'd be sad)



4 CONNECT FILLER & HOSE TO SPIGOT

One end of the 3' hose goes on the clear end of the filler; the other end goes over the bucket spigot.



5 FILL AND CAP BOTTLES

Open the spigot and put the filler in a bottle; push down & let the beer flow. Put a sanitized cap on a filled bottle. Center the bottle-capper and push down.

STORE FILLED, CAPPED BOTTLES AT ROOM TEMPERATURE FOR 1-2 WEEKS - THEN REFRIGERATE & ENJOY!



For more information, please refer to the detailed instructions with your recipe kit and the "Intro to Homebrewing" DVD included.

IF YOU HAVE ANY QUESTIONS - GIVE US A SHOUT!

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