NORTHERN BREWER-

NIGHTFALL BLACK SAISON

What happens when a delicious, mild-mannered saison takes a turn toward the dark? A surprising, seductive sort of black magic we are proud to call Nightfall Black Saison! This harmonious hybrid pours black as pitch but still sips with the complex, lightly spicy notes of a classic farmhouse ale...Just one that's been brewed after lights-out to capture a rich and darkly delicious malt character, with barely a hint of roast. Unexpected? Yes. Unforgettable? Hell yes. Nightfall balances the best of sun-dappled days and moonless nights in one tall, dark and deceptively drinkable brew. So get ready to drink in the dark. Nightfall has cometh.

O.G: 1.060 BREW TIME 6 WEEKS: 2 WEEKS PRIMARY | 1-2 WEEKS SECONDARY | 1-2 WEEKS BOTTLE CONDITIONING



KIT INVENTORY

MAILLARD MALTS SPECIALTY GRAIN

- 0.75 lb Weyermann Carafa Special III
- 0.25 lb Briess Caramel 60L

MAILLARD MALTS EXTRACTS & OTHER FERMENTABLES

- · 6 lbs Pilsen malt syrup
- 1 lb Pilsen Light DME
- 1 lb Wheat DME

NORTHERN BREWER PREMIUM HOPS

- 1 oz Perle (60 min)
- 1 oz Hallertau (5 min)

YEAST

Dry Yeast:

· Fermentis Safale BE -134. Optimum Temp: 64°- 82°F

Liquid Yeast Options:

- Omega Yeast OYL 500 Saisonstein's Monster. Optimum temp: 65°-78°F
- Wyeast 3711 French Saison. Optimum temp: 65° 77°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 2 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 (\sim 70°F) to come to pitching temperature. If you are using Wyeast, smack the pack as shown on the back of the package and allow to swell for at least 3 hours. Do not brew with inactive yeast - contact customer service for advice or a replacement. If you are using dry yeast, no action is needed.

ON BREWING DAY

- 1. Heat 2.5 gallons of water.
- Pour crushed grain into the supplied mesh bag, and tie the open end in a knot. Steep for 30 minutes at 150°-160°. Remove bag, drain and discard.
- Bring to a boil, remove kettle from the burner and stir in the 6 Ibs Pilsen malt syrup, 1 Ib Pilsen Light DME and 1 Ib 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 Perle hops at the beginning of the boil

·Add 1 oz Hallertau hops with 5 minutes remaining in the boil

 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.

ON BREWING DAY - CONTINUED **SECONDARY FERMENTATION - OPTIONAL*** 6. Sanitize fermenting equipment and yeast pack. While the 17. Allow the beer to condition in the secondary fermenter for 1wort cools, sanitize the fermenting equipment – fermenter, lid 2 weeks before proceeding with the next step. Timing now is or stopper, airlock, funnel, etc – along with the yeast packet. somewhat flexible. *See the "YOU WILL NEED" section and 7. Fill primary fermenter with 2 gallons of cold water, then pour step 16 above. in the cooled wort. Leave any thick sludge in the bottom of the kettle. PACKAGING DAY - ABOUT 1 MONTH AFTER BREWING DAY 8. Add more cold water as needed to bring the volume to 5 gallons. 18. Sanitize siphoning and bottling equipment. 9. Aerate the wort. Seal the fermenter and rock back and forth 19. Mix a priming solution (a measured amount of sugar to splash for a few minutes, or use an aeration system and dissolved in water to carbonate the bottled beer). Use the diffusion stone. following amounts, depending on which type of sugar you 10. Measure specific gravity of the wort with a hydrometer will use: and record in the "BREWER'S NOTES" section. • Corn sugar (dextrose) 2/3 cup in 16 oz water. 11. Add yeast once the temperature of the wort is 75°F or lower • Table sugar (sucrose) 5/8 cup in 16 oz water. (not warm to the touch). Sanitize and open the yeast pack and carefully pour the contents into the primary fermenter. 20. Siphon beer into bottling bucket and mix with priming 12. Seal the fermenter. Add approximately 1 tablespoon of solution. Stir gently to mix-don't splash. water to the sanitized fermentation lock. Insert the airlock into 21. Fill and cap bottles. rubber stopper or lid, and seal the fermenter. 13. Move the fermenter to a warm, dark, quiet spot until CONDITIONING- ABOUT 1 MONTH AFTER BOTTLING DAY fermentation begins. 22. Condition bottles at room temperature for 1-2 weeks. After PRIMARY FERMENTATION this point, the bottles can be stored cool or cold. 14. Active fermentation begins. Within approximately 48 hours 23. Serving. Pour into a clean glass, being careful to leave the of Brewing Day, active fermentation will begin – there will layer of sediment at the bottom of the bottle. Cheers! be a cap of foam on the surface of the beer, the specific gravity as measured with a hydrometer will drop steadily, **BREWER'S NOTES** and you may see bubbles come through the fermentation lock. The optimum fermentation temperature for this beer is 68°-75° F. Move the fermenter to a warmer or cooler spot as needed.

- 15. 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.
- 16. 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.

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.