THE PLINIAN LEGACY

Official NORTHERN BREWER Instructional Document

Brewed with bold American hop varieties - this quintessential double IPA is an homage to the #1 beer in America (as voted by the AHA) and one of the most sought after brews of the last decade. In true west coast style, this famously fragrant IIPA features an uncomplicated yet sturdy malt backbone to which outlandish amounts of hops are added. It has a fine balance of malt, hoppy bitterness, and warming alcohol, with a fresh hop aroma of floral citrus, and pine. Bittered with pure essence of hop, flavored with massive kettle additions, and featuring not one, but two dry hoppings, it is the first and last word when it comes to the ultimate hoppy homebrew. There is no need to stash this one away as it is intended to be enjoyed fresh, before the delicate hop aromas fade. Get ready to experience the ultimate lupulin threshold shift!

BREWING NOTES:

- 2 packs of yeast (or a yeast starter) and 2-stage fermentation is highly recommended for this beer.
- 6 gallon batch size - This recipe has been calculated to produce 6 gallons to accommodate wort losses due to the ridiculous amount of hops
- 90 minute boil

O.G: 1.070 READY: 6 WEEKS

2 weeks primary, 2-4 weeks secondary,
2 weeks bottle conditioning

KIT INVENTORY:

MAILLARD MALTS®
SPECIALTY GRAIN

- 10 oz Briess Carapils
- 6 oz Bairds Carastan

MAILLARD MALTS®
EXTRACTS & OTHER FERMENTABLES

- 4 lbs Pilsen DME (90 minutes)
- 6 lbs Pilsen malt syrup (15 min late addition)
- 0.75 lbs Corn Sugar (0 min late addition)

HOPTIMUS REX™
PREMIUM HOPS & OTHER FLAVORINGS

- 0.25 oz Amarillo (FWH–add to kettle along with steeping grains. Total boil time is 90 minutes)
- 10 mL (2x) Hopshot (90 min)
- 1 oz Columbus (45 min)
- 1 oz Simcoe (20 min)

HOP STAND

Turn off heat, add Flame Out Hops.
Allow to stand for 10-15 min before chilling

- 1.5 oz Centennial (0 min–Flame Out)
- 2.5 oz Simcoe (0 min–Flame Out)

DRY HOPS

Add the dry hops in two different stages.

- Dry Hops #1: Add 10-14 days before bottling
  1.5 oz Columbus, 1 oz Centennial, 1 oz Simcoe
- Dry Hops #2: Add 4-5 days before bottling
  0.5 oz Columbus, 0.5 oz Simcoe,
  0.25 oz Centennial, 0.25 oz Amarillo

YEAST (2 PACKS OR YEAST STARTER)

- **DRY YEAST (DEFAULT):**
  Safale US-05 Ale Yeast. Optimum temp: 59-75° F.
- **LIQUID YEAST OPTIONS:**
  Omega OYL-004 West Coast Ale I. Optimum temp: 60-73° F.
  Wyeast 1056 American Ale. Optimum temp: 60-72° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

BEFORE YOU BEGIN ...

MINIMUM REQUIREMENTS

- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- A 6 gallon glass carboy, with blowoff setup, to use as a secondary fermenter–If you do not have a secondary fermenter you may skip the secondary fermentation and add an additional week to primary fermentation before bottling
- Approximately two cases of either 12 oz or 22 oz pry-off style beer bottles

UNPACK THE KIT

- Refrigerate the yeast packs 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 packs 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 packs begins to inflate. Allow at least 3 hours for inflation; some packs may take up to several days to show inflation. Do not brew with inactive yeast – we can replace the yeast, but not a batch that fails to ferment properly. If you are using dry yeast, no action is needed.

ON BREWING DAY

2. Collect and heat 2.5 gallons of water.

3. For mail-order customers grains for extract kits come crushed by default, but if you requested uncrushed grains, crush them now. Pour crushed grain into supplied mesh bag and tie the open end in a knot.

- Add 0.25 oz Amarillo hops to kettle along with steeping grains

Steep for 20 minutes or until water reaches 170°F. Remove bag and discard.

4. Bring to a boil, remove the kettle from the burner and stir in the 4 lbs Pilsen DME.

5. Return wort to boil. The mixture is now called "wort", the brewer's term for unfermented beer.

- Add 10 mL of Hopshot and boil for 90 minutes
- 45 minutes before the end of the boil add 1 oz Columbus hops.
- 20 minutes before the end of the boil add 1 oz Simcoe hops.
- 15 minutes before the end of the boil add the 6 lbs Pilsen malt syrup.
- At the end of the 90 minute boil turn off the flame and add the 0.75 lbs Corn Sugar, 1.5 oz Centennial and 2.5 oz Simcoe hops and allow to steep for 10-15 minutes before chilling.

6. Cool the wort. After the hop stand 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.

7. Sanitize fermenting equipment and yeast packs. While the wort cools, sanitize the fermenting equipment - fermenter, lid or stopper, fermentation lock, funnel, etc - along with the yeast packs and a pair of scissors.

8. 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.

9. Add more cold water as needed to bring the volume to 6 gallons.

10. 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.

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

12. Add both yeast packs once the temperature of the wort is 78°F or lower (not warm to the touch). Use the sanitized scissors to cut off a corner of the yeast packs, and carefully pour the yeast into the primary fermenter.

13. 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.

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

BEYOND BREWING DAY, WEEKS 1–2

15. 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.

16. 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.

17. 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.

BEYOND BREWING DAY—SECONDARY FERMENTATION

18. Secondary fermentation. Allow the beer to condition in the secondary fermenter for 2-4 weeks before proceeding with the next step. Timing now is somewhat flexible.

19. Add the dry hops in two different stages.

Dry Hops #1:
Add 10-14 days before bottling
1.5 oz Columbus, 1 oz Centennial, 1 oz Simcoe

Dry Hops #2:
Add 4-5 days before bottling
0.5 oz Columbus, 0.5 oz Simcoe,
0.25 oz Centennial, 0.25 oz Amarillo

BOTTLING DAY—ABOUT 1 MONTH AFTER BREWING DAY

20. Sanitize siphoning and bottling equipment.

21. Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer) of $^{2}/_{3}$ cup priming sugar in 16 oz water. Bring the solution to a boil and pour into the bottling bucket.

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

23. Fill and cap bottles.

1–2 WEEKS AFTER BOTTLING DAY

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

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