**KIWI EXPRESS IPA**

If you like Simcoe and Citra but are looking for the next resiny thing; if you like in-your-face hopbursted tastebud-erasers; if you’re not among those who thinks the world doesn’t need another IPA; then you should definitely just stop reading and brew this kit.

The setup is old (West Coast-style) but the punchline is new. A big but uncomplicated malt bill plus Wyeast 1056 set the stage and then stay out of the way of the ensuing lupulin circus. Via a blend of New Zealand hop varieties, exotic flavors and aromas permeate your sinuses - sticky tropical fruit, lime oil, equatorial flowers, Tellicherry peppercorns - underpinned with an undeniable earthy funk. All senses saturated with happy hues of green and yellow. Massive late and dry hop additions leave nothing to your tongue’s imagination and prove absolutely ruinous to your palate should any other ale or lager be foolish enough to try to follow Kiwi Express in a tasting session. The next frontier is the Southern Hemisphere; welcome to the candy store, kid, here’s the keys.

**O.G: 1.061 READY: 6 WEEKS**

1-2 weeks primary, 2-4 weeks secondary, 1-2 weeks bottle conditioning

**KIT INVENTORY:**

**MAILLARD MALTS™ **

**SPECIALTY GRAIN**

Ballast Grains:
- 0.5 lbs Briess Caramel 20

**MAILLARD MALTS™**

**EXTRACTS & OTHER FERMENTABLES**

- 2 lbs Briess Pilsen DME (60 min)
- 6 lbs Pilsen malt syrup late addition (15 min)

**HOPTIMUS REX™**

**PREMIUM HOPS & OTHER FLAVORINGS**

- 0.5 oz New Zealand Nelson Sauvin (60 min)
- 0.5 oz New Zealand Nelson Sauvin (10 min)
- 1 oz New Zealand Motueka (10 min)
- 2 oz New Zealand Wakatu (10 min)
- 1 oz New Zealand Motueka (Dry Hop)
- 2 oz New Zealand Wakatu (Dry Hop)

**YEAST**


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

4. Bring to a boil and add the 2 lbs Briess Pilsen DME. Remove the kettle from the burner and stir in the Pilsen DME.

5. Return wort to boil. The mixture is now called “wort”, the brewer’s term for unfermented beer.

6. Add 0.5 oz New Zealand Nelson Sauvin 60 minutes before the end of the boil

7. Add 6 lbs Pilsen malt syrup 15 minutes before the end of the boil.

8. Add 1 oz New Zealand Motueka, 0.5 oz New Zealand Nelson Sauvin, 2 oz New Zealand Wakatu 10 minutes before the end of the boil.

9. 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.

10. 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.

11. 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.

12. Add more cold water as needed to bring the volume to 5 gallons.

13. 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.

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

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. Add 2 oz New Zealand Wakatu, 1 oz New Zealand Motueka to the secondary fermentor 5 days before bottling day.

**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). Use the following amounts, depending on which type of sugar you will use:
- Corn sugar (dextrose) 1/4 cup in 16 oz water.
- Table sugar (sucrose) 1/8 cup in 16 oz water.

Then 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!
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 packages from the refrigerator, and leave it in a place where you intend to conduct fermentation to allow the yeast to come to the correct pitching temperature. If you are using Wyeast, smack the packs 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.
2. Please note there are no specialty grains in this recipe.
3. Bring to a boil, remove the kettle from the burner and stir in the 6 lbs Pilsen malt syrup.
4. Return wort to 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 German Perle hops at the beginning of the boil.
• With 10 minutes remaining in the boil, stir in the remaining 3.15 lbs Munich malt syrup.
5. Cool the wort. When the 60-minute boil is finished, cool the wort to approximately 70° F as rapidly as possible. Use a wort chiller, or put the kettle in an ice bath in your sink.
6. Sanitize fermenting equipment and yeast packs. While the wort cools, sanitize the fermenting equipment – fermenter, lid or stopper, airlock, funnel, etc – along with the yeast packs.

KIT INVENTORY

MALT EXTRACTS
• 6 lbs Pilsen malt syrup
• 3.15 lbs Munich Malt Syrup (10 min late addition)

PREMIUM HOPS
• 1 oz German Perle (60 min)

YEAST (2 PACKS OR AN APPROPRIATE STARTER)
Dry Yeast:
• Fermentis Saflager W-34/70. Optimum temp: 53° - 59°F
Liquid Yeast Options:
• Imperial Yeast L17 Harvest. Optimum temp: 50° - 60°F
• Omega Yeast OYL - 111 German Bock. Optimum temp: 48° - 55°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!
## ON BREWING DAY – CONTINUED

7. 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.

8. Add more cold water as needed to bring the volume to 5 gallons.

9. Place the fermenter and yeast packets in your intended fermentation area for a few hours to allow temperatures to stabilize.

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 - Measure specific gravity of the wort with a hydrometer and record in the "BREWER'S NOTES" section.

12. Add yeast once the temperature of the wort is between 50° and 58°F. Sanitize and open the yeast packs and carefully pour the contents into the primary fermenter.

13. 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.

### LAGER PRIMARY FERMENTATION

14. 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 50 - 58°F. Move the fermenter to a warmer or cooler spot as needed.

15. Active fermentation ends. Approximately one to 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. Remove the new beer from the cool fermentation area and allow to rise to room temperature for 2 to 3 days. This is called the diacetyl rest and will help reduce any possible off-flavors.

17. 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.

### CONDIMING - ABOUT 2 WEEKS AFTER BOTTLING DAY

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

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

### LAGERING

18. Place the beer in a refrigerator and allow to condition (lager) for 4 weeks at 32° to 40°F before proceeding to the next step. Timing is now somewhat flexible. *See the "YOU WILL NEED" section and Step 17.

### BOTTLING DAY - ABOUT 6 WEEKS AFTER BREWING DAY

19. Sanitize siphoning and bottling equipment.

20. 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.

Bring the solution to a boil and pour into the bottling bucket.

21. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix—don’t splash.

22. Fill and cap bottles.

### BREWER'S 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.
The agrarian roots of honey beer shine through in this uniquely expressive Saison, with notes of black pepper, exotic spice, a long dry finish, and boastful fruity yeast aromatics. Beekeeper’s Saison embodies the history of farmhouse brewing with traditional pilsner malt, noble hops and classic French Saison yeast all held together with a dollop of honey. A perfect beer for spring and summer, saisons have a tolerance for higher fermentation temperatures, and even get better the warmer they ferment!

**KIT INVENTORY**

**MALT EXTRACTS**
6 lbs Pilsen Malt Syrup

**PREMIUM HOPS**
1 oz Kent Golding  60 min
1 oz Kent Golding  10 min

**OTHER INGREDIENTS**
1 lb Light Amber Honey  0 min

**SUGGESTED YEAST**

**YEAST**

**DRY YEAST:**
Fermentis Safale BE-134
Optimum Temp: 64°- 82°F

**LIQUID YEAST OPTION:**
Omega Yeast OYL-026 French Saison
Optimum temp: 65°- 77°F

Imperial Yeast B64 Napoleon
Optimum temp: 65°- 78°F

**BEFORE BREW DAY**

- Upon arrival, unpack kit.
- Read all instructions before starting.
- Be sure you have all items listed in the Kit Inventory.
- Refrigerate liquid yeast.
- If making a yeast starter, we suggest 24-48 hrs.
- Contact us if you have any questions or concerns.

**YOU WILL NEED**

- Homebrewing equipment for brewing 5 gallon batches.
- Boiling kettle (at least 3.5 gallons capacity).
- Approx. 2 cases of 12 oz or 22 oz pry-off beer bottles.
- Optional - 5 gallon carboy, with bung and airlock, to use as secondary fermentor.

**A FEW HOURS BEFORE BREW DAY**

Remove liquid yeast packages from the refrigerator. Allow to warm to your desired fermentation temperature (~70°F). Check yeast instructions on packet.

**BREWING NOTES**

**KEY STATS**

Brew Day Date:_________________
Secondary:___________________
Important Additions:_____________
Bottling/Kegging:______________
Fermentation Temp:_____________
Yeast Strain #:________________
Measured OG:__________ FG:__________
ON BREWING DAY

1. Heat 2.5 gal of water.
2. Please note there are no steeping grains in this recipe.
3. Bring to a boil. Remove the kettle from burner and stir in 6 lbs Pilsen Light Malt Syrup.
4. Return to boil. The mixture is now called “wort”, the brewer’s term for unfermented beer.
   **NOTE:** Total boil time is 60 min.
   - Add 1 oz Kent Goldings at the start of boil
   - Add 1 lb Light Amber Honey with 0 min. remaining
5. Cool wort. When the 60 minute boil is finished, cool wort to approximately 70°F as rapidly as possible. Use a wort chiller, or put kettle in an ice bath in your sink.
6. Sanitize fermenting equipment and yeast pack. While wort cools, sanitize fermenting equipment (fermenter, lid or stopper, airlock, funnel, etc) along with yeast packs.
7. Fill primary fermenter with 2 gal cold water, then pour in cooled wort. Leave any thick sludge in bottom of kettle.
8. Add more cold water as needed to bring volume to 5 gal.
9. Aerate wort: Seal fermenter and rock back and forth to splash for a few mins, or use an aeration system and diffusion stone.
10. Measure the wort’s specific gravity with a hydrometer. Record.
11. Add yeast once temperature of the wort is 70°F or lower. Sanitize and open yeast pack. Carefully pour contents into primary fermenter.
12. Seal fermenter. Add approx. 1 tbsp of water to sanitized fermentation lock. Insert airlock into rubber stopper or lid. Seal fermenter.
13. Move fermenter to a cool, dark, spot until fermentation begins.

PRIMARY FERMENTATION

14. **Within 48 hours** Active fermentation begins. You’ll see a cap of foam on the surface of the beer. Specific gravity as measured with a hydrometer will drop steadily. You may see bubbles in the fermentation lock. The optimum temp. for this beer is 68°- 75°F.
15. **Within 2 weeks** Active fermentation ends.
   Proceed to next step when:
   - Cap of foam falls back into the beer.
   - Bubbling in airlock slows down or stops.
   - Specific gravity as measured with a hydrometer is stable.

SECONDARY FERMENTATION (OPTIONAL)

**NOTE:** You may skip transferring to a secondary fermentor and simply leave the beer in the primary fermentor.
16. Sanitize siphoning equipment, airlock, carboy bung or stopper. Siphon beer from primary fermenter into secondary. (optional – see above)
17. Allow the beer to condition for 2 weeks before proceeding with the next step. Timing is now somewhat flexible.

BOTTLING DAY (ABOUT 4 WEEKS AFTER BREWING DAY)

18. Sanitize siphoning and bottling equipment.
19. Mix a priming solution (sugar dissolved in water; carbonates bottled beer). Use the following amounts, depending on which type of sugar you use:
   - Corn sugar (dextrose) 2/3 cup in 16oz water.
   - Table sugar (sucrose) 5/8 cup in 16oz water.
   Bring solution to a boil. Pour into bottling bucket.
20. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix – do not splash.

CONDITIONING (ABOUT 6 WEEKS AFTER BREWING DAY)

22. Condition bottles at room temp. for 1-2 weeks. After this point, store bottles cool or cold.
23. Serving: Pour into a clean glass. Be careful to leave any sediment at the bottom of the bottle. Cheers!