



NORTHERN BREWER

<b>O.G.</b>	<b>ABV</b>	<b>IBU</b>	<b>BREW TIME: 6 WEEKS</b>
1.074	8.0%	73	Primary: 2 Weeks
			Secondary: 2 Weeks
			Bottle Conditioning: 2 Weeks

# SWIG OF SUNBEAMS

Whisk yourself off to a tropical island with a glowing pint of this delicious IPA. Dazzling aromas of mango, pineapple, papaya and grapefruit dominate the nose of this beer, showcased by its everlasting luminous white foam head. The light orange glimmer of the substantial malt bill shines through with subtle notes of fresh bread and warm biscuits, with just enough sweet malt radiance to perfectly balance the vivid hop flavor and slowly fading bitterness. Kick back, bask in the sun to enjoy this radiantly exquisite ale.

## KIT INVENTORY

### SPECIALTY GRAIN

- 0.5 lb Briess Carapils
- 0.5 lb Flaked Oats

### FERMENTABLES

- 3.15 lbs Gold Malt Syrup
- 2 lbs Golden Light DME
- 3.15 lbs Gold Malt Syrup (10 min late addition)
- 1 lb Corn Sugar (10 min late addition)

### PREMIUM HOPS

- 1 oz Columbus **60 min**
- 1 oz Citra **15 min**
- 4 oz Citra **Steep**
- 2 oz Citra **Dry Hop**

## SUGGESTED YEAST

### YEAST

#### DRY YEAST:

**Fermentis Safale US-05**  
Optimum Temp: 59°- 75°F

#### LIQUID YEAST OPTIONS:

**Omega Yeast OYL-004 West Coast Ale I**  
Optimum temp: 60°- 73°F

**Imperial Yeast A07 Flagship**  
Optimum temp: 60°- 72°F

**Wyeast 1056 American Ale**  
Optimum temp: 60°- 72°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, and leave in a cool place (~70°F). Check yeast instructions on packet.

## BREWING NOTES

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## 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. Pour grain into supplied mesh bag, and tie open end in a knot. Steep for 30 min at 150° - 160°F. Remove bag, drain and discard.
3. Bring to a boil. Remove the kettle from burner and stir in **3.15 lbs Gold Malt Syrup** and **2 lbs Golden Light DME**.
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 Columbus hops** at the start of boil (60 min)
  - Add **1 oz Citra hops** with 15 min left in the boil
  - Add **3.15 lbs Gold Malt Syrup** and **1 lb Corn Sugar** with 10 min left in the boil
5. When the 60-minute boil is finished, remove from heat and add **4 oz Citra hops** and allow to steep for 10 minutes before chilling.
6. After the 10 minute steep, cool wort as rapidly as possible to approximately 100°F by using a wort chiller, or put kettle in an ice bath in your sink.
7. Sanitize fermenting equipment and yeast pack(s). While wort cools, sanitize fermenting equipment (fermenter, lid or stopper, airlock, funnel, etc) along with yeast packs.
8. Fill primary fermenter with 2 gal cold water, then pour in cooled wort. Leave any thick sludge in bottom of kettle.
9. Add more cold water as needed to bring volume to 5 gal.
10. Aerate wort: Seal fermenter and rock back and forth to splash for a few mins, or use an aeration system and diffusion stone.
11. Measure wort's specific gravity with a hydrometer. Record.
12. Add yeast once temp. of the wort is 70°F or lower (not warm to the touch). Sanitize and open yeast pack(s). Carefully pour contents into primary fermenter.
13. Seal fermenter. Add approx. 1 tbsp of water to sanitized fermentation lock. Insert airlock into rubber stopper or lid. Seal fermenter.
14. Move fermenter to a cool, dark, quiet spot until fermentation begins, such as a cool basement or closet.

## PRIMARY FERMENTATION

15. **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 65°- 70°F.
16. **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 secondary fermentation and simply add 2 weeks to primary fermentation before bottling.
17. Sanitize siphoning equipment, airlock, carboy bung or stopper. Siphon beer from primary fermenter into secondary. Timing is now somewhat flexible.
  18. Add **2 oz Citra hops** directly to the new beer and allow to dry hop for 3-5 days before bottling.

## BOTTLING DAY (ABOUT 4 WEEKS AFTER BREW DAY)

19. Sanitize siphoning and bottling equipment.
20. 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.
21. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix
  - do not splash.
22. Fill and cap bottles.

## CONDITIONING (ABOUT 6 WEEKS AFTER BREW DAY)

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

## WE'VE GOT YOUR BATCH

We're so confident in the quality of our beer kits, we'll replace any kit, anytime, no questions asked.

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