NORTHERN BREWER

HOMEBREW SUPPLY

TANGERINE RAVINE

Descend into the depth of flavor offered by this unique recipe. A classic American Pale Ale lends its sturdy footing to deep, bright citrus flavors imparted by the time-tested pairing of Cascade and Centennial hops, and rounded out with a substantial addition of tangerine peel. Prominent hop aromas and flavors of grapefruit, lemon and floral deliciousness are complimented by dazzling notes of tangerine, and persist down the steep embankments of your favorite glass until the bottom is finally reached. Take a trip down into this enticing chasm of tangerine-infused glory, you will be glad you did.

O.G: 1.052 BREW TIME 6 WEEKS: 1-2 WEEKS PRIMARY 1-2	weeks secondary 1-2 weeks bottle conditioning
	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
KIT INVENTORY MAILLARD MALTS™ SPECIALTY GRAIN Valencia Grain Blend:	Remove the liquid yeast package from the refrigerator, and leave it in a warm place (~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
 0.75 lbs Briess Caramel 40L MAILLARD MALTS™ EXTRACTS 	replacement. If you are using dry yeast, no action is needed.
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 3.15 lbs Gold malt syrup 3.15 lbs Pilsen malt syrup 1 lbs Wheat DME (10 min late addition) HOPTIMUS REX[™] PREMIUM HOPS & OTHER FLAVORINGS 1 oz Centennial (60 min) 0.5 oz Centennial (10 min) 0.5 oz Cascade (10 min) 0.5 oz Centennial (0 min - end of boil) 	
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ON BREWING DAY – CONTINUED

- Sanitize fermenting equipment and yeast pack. While the wort cools, sanitize the fermenting equipment – fermenter, lid or stopper, airlock, funnel, etc – along with the yeast packet.
- 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. 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.
- 10. Measure specific gravity of the wort with a hydrometer and record in the "BREWER'S NOTES" section.
- Add yeast once the temperature of the wort is 72°F or lower (not warm to the touch). Sanitize and open the yeast pack and carefully pour the contents into the primary fermenter.
- 12. 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.
- Move the fermenter to a warm, dark, quiet spot until fermentation begins.

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 65°-70° 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. 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.

SECONDARY FERMENTATION - OPTIONAL*

17. Soak the tangerine peel in 6 oz of Vodka for 2 days, and add the entire mixture directly to the new beer. Allow the beer to condition in the secondary fermenter for 1-2 weeks before proceeding with the next step. Timing now is somewhat flexible. *See the "YOU WILL NEED" section and step 16 above.

BOTTLING DAY - ABOUT 1 MONTH AFTER BREWING DAY

- 18. Sanitize siphoning and bottling equipment.
- 19. 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.

- 20. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix-don't splash.
- 21. Fill and cap bottles.

CONDITIONING- ABOUT 1 MONTH AFTER BOTTLING DAY

- 22. Condition bottles at room temperature for 1–2 weeks. After this point, the bottles can be stored cool or cold.
- 23. Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!

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.