



NORTHERN BREWER

O.G.	ABV	IBU	BREW TIME: 6 WEEKS
1.062	6.0%	44	Primary: 2 Weeks
			Secondary: 2 Weeks
			Bottle Conditioning: 2 Weeks

TASMANIAN DEVIL IPA

Raging aromas of passion fruit, peach and citrus burst forth with disturbing ferocity, burrowing into a bright white head scarred with scents of bready malt. The Tasmanian Devil screams with wild heritage, boasting the rare, robust Australian Galaxy hop. Long, vibrant claws of tropical fruit grip the palate, forceful and stunning, before relaxing into a creamy balance against sparkling, silky base malt. Turning sharply from tyrannical flavor to a tame, dry finish, Tasmanian Devil is a wild, unpredictable creature.

KIT INVENTORY

STEEPING GRAINS

0.5 lb Briess Caramel 20L

MALT EXTRACTS

6 lbs Pilsen Malt Syrup

3.15 lbs Gold Malt Syrup

PREMIUM HOPS

1 oz Dr. Rudi **60 min**

1 oz Galaxy **10 min**

1 oz Galaxy **0 min**

1 oz Galaxy **Dry Hop**

SUGGESTED YEAST

YEAST

White Labs WLP009 Australian Ale

Optimum temp: 65°- 70°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 package from the refrigerator, and leave in a room temperature place (~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. Pour grain into supplied mesh bag and tie open end in a knot. Steep for 20 min at 150° - 160°F, stirring often.
3. After the 20 minutes has elapsed, remove the grain bag and allow to fully drain into the kettle. Discard grain bag.
4. Bring to a boil. Remove the kettle from burner and stir in **6 lbs Pilsen Malt Syrup** and **3.15 lbs Gold Malt Syrup**.
5. 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 Dr. Rudi hops** at the start of the boil.
 - Add **1 oz Galaxy hops** with 10 minutes remaining in the boil.
 - Add **1 oz Galaxy hops** with 0 minutes remaining in the boil. Remove from heat and allow to steep for 10 minutes before proceeding to the next step.
6. Cool wort. When the 60 minute boil and 10 minute hop steeping step is complete, cool wort to approximately 100°F as rapidly as possible by using a wort chiller, or put kettle in an ice bath in your sink.
7. Sanitize fermenting equipment and yeast pack. While wort cools, sanitize fermenting equipment (fermentor, lid or stopper, airlock, funnel, etc) along with yeast packs.
8. Fill primary fermentor 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 fermentor 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 temperature of the wort is 65°-70°F. Sanitize and open yeast pack. Carefully pour contents into primary fermentor.
13. Seal fermentor. Add approx. 1 tbsp of water to sanitized fermentation lock. Insert airlock into rubber stopper or lid.
14. Move fermentor to a warm, dark, quiet spot until fermentation begins.

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 temperature 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 transferring the beer to a secondary fermentor and simply leave the beer in the primary fermentor.
17. Sanitize siphoning equipment, airlock, carboy bung or stopper. Siphon beer from primary fermentor into secondary. (optional - see above)
 18. Add **1 oz Galaxy hops** directly to the new beer.
 19. Allow beer to condition in the secondary fermentor 2 weeks before proceeding with the next step. Timing is now somewhat flexible.

BOTTLING DAY (ABOUT 4 WEEKS AFTER BREW DAY)

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

CONDITIONING (ABOUT 6 WEEKS AFTER BREW DAY)

24. Condition bottles at room temperature for 2 weeks After this point, store bottles cool or cold.
25. 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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