

INSTRUCTIONS ULTIMATE STARTER KIT

FRESH SQUISHED_o

BREW DAY

EQUIPMENT NEEDED FROM KIT

- Beer recipe kit
- MegaPot 1.2 brew kettle
- Silver Serpent wort chiller
- Cleanser
- Reactor conical fermentor
- Stainless steel spoon
- Folding digital thermometer
- Stopper & airlock
- Hydrometer & test jar
- · Dark Star stainless burner

ADDITIONAL EQUIPMENT NEEDED

- Timer
- Scissors
- Tablespoon
- Towel
- Dishrack
- Kitchen spoon

GETTING READY

- Place the jug of liquid malt extract in warm water. This will help when pouring the malt into the boil later.
- Install the racking arm on the Reactor Conical Fermentor. Insert the racking arm into the upper valve on the interior of the fermentor and rotate it to a horizontal position. Test for leaks by filling the fermentor with water until the valve and racking arm is fully submerged.
- Prepare your fermentation area. Ideally, this is a location out of direct light with a steady temperature around 68°F.

HEAT WATER

If your water is good enough to drink, it is good enough for brewing. Fill the clean kettle with 5 gallons of cool water. Working outdoors, place on Dark Star Stainless Burner, uncovered, over MEDIUM heat.

STEEP GRAINS

Over a sink, pour the grains into the mesh bag. Tie a knot at the open end of the bag, leaving room for the grains to move freely. Using the folding digital thermometer, heat the water to 150° to 160°F and remove from burner. Steep the grain bag in the water and set a timer for 20 minutes. After 20 minutes, remove the grain bag from the kettle. Hold the grain bag over the kettle until it drains, but don't squeeze it. Discard the grain bag, then turn heat to HIGH and heat, uncovered.

BOIL

Bring the water to a boil and remove from heat. Stir in 6 lbs Gold malt syrup with the stainless steel spoon until dissolved. You now have wort, the brewer's term for unfermented beer. Return the kettle to heat over HIGH heat and resume boiling. Actively monitor foam! When foam rises, reduce or remove from heat until foam subsides. Adjust heat as necessary to maintain a slow, rolling boil. Set a timer for 60 minutes and add 1 oz Nugget hops. Again, actively monitor foam and adjust heat as necessary. With 15 minutes remaining in the boil, add 3.15 lbs Gold malt syrup and place the Silver Serpent wort chiller in the boiling wort to heat sanitize. With 5 minutes remaining in the boil, add 1 oz Citra and 2 oz Mosaic hops. After the 60 minutes has passed and the timer goes off, turn off heat and cover the pot as best you can while leaving room for the chiller.

COOLING

Attach the Silver Serpent wort chiller to either a garden hose, or to a faucet with the garden hose adapter (included). Turn on the water and guide the output of the chiller to a suitable draining location. Ocassionally swirl the chiller to aid in rapid chilling. Once the wort has reached $65 - 75^{\circ}F$, remove the chiller and turn off the water.

DECONTAMINATE

Fill the Reactor conical fermentor with 1 gallon of hot water. Mix in 1 tbsp. of cleanser and stir until dissolved. Carefully swirl ensuring contact with all inside surfaces for 2-3 minutes. Pour cleanser solution into another vessel. There is no need to rinse the Reactor conical fermentor of solution. Soak airlock, stopper, scissors and yeast pack in cleanser solution, again ensuring contact with all surfaces.

BREW DAY CONTINUED

TRANSFER

When the wort is cool, remove the lid from the pot and pour the wort into the fermentor using the valve on the kettle. If needed, top off with cool, drinkable water until the wort level rises up to the 5 gallon mark in the Reactor conical fermentor. Using the valve, draw a sample into the test jar and take a hydrometer reading according to the instructions included with the hydrometer. This is your original gravity. Discard sample and rinse test jar and hydrometer.

PITCH YEAST

Cut open the yeast pack with clean scissors. Sprinkle the contents on the surface of the wort. Place the lid on the Reactor conical fermentor and affix with latches. Fill the airlock with cleanser solution to the fill line and insert airlock into the stopper and insert into the hole of the Reactor conical fermentor lid.

CLEAN UP

Using your cleansing solution, wash all used equipment and allow to dry fully before storing. Discard cleansing solution.

FERMENT

Move the Reactor conical fermentor to your prepared fermentation area. Within 24-48 hours, bubbles may start forming in the airlock or a thick foam may rise from the surface of the wort. This is a normal part of the fermentation process. After 7 days, add 1 oz Citra and 1 oz Mosaic hops directly to the fermentor and allow an additional 7 days to complete, then move on to bottling day.

BOTTLING DAY

EQUIPMENT NEEDED FROM KIT

- Bottle brush
- Bottle filler
- Tubing
- Bottle capper & caps
- Fizz drops
- Cleanser
- Hydrometer & test jar

ADDITIONAL EQUIPMENT NEEDED

- 48 clean, empty, pry-off beer bottles
- Tablespoon
- Dish Rack
- Timer
- Towel
- Storage box for filled bottles

GETTING READY

- About a half hour before starting the process, carefully move the Reactor conical fermentor to an elevated position, like the edge of a counter or tabletop.
- Draw a sample of the finished beer into the test jar and take another hydrometer reading. This is your final gravity. Discard sample and rinse test jar and hydrometer.

DECONTAMINATE

Fill a vessel with 1 gallon of hot water. Mix in 1 tbsp. of cleanser until dissolved. In batches, soak bottles in cleanser solution, ensuring contact with all surfaces. Place bottles upside down in dish rack to dry. Soak caps, tubing and bottle filler in the cleanser solution, again ensuring contact with all surfaces for 2-3 minutes.

BOTTLING DAY CONTINUED

BOTTLE PRIMING

Once the bottles are clean, add one Fizz Drop to each bottle to prepare for filling.

BOTTLING

Remove the tubing and bottle filler from the cleanser and attach one end to the bottle filler and the other to the valve barb of the Reactor conical fermentor. Open the valve on the Reactor conical fermentor and press the tip of the bottle filler to the inside bottom of the first bottle. Fill the bottle to the top, which will leave about 1 inch of headspace in the neck of the bottle once you remove the filler. Place a cap on top of the bottle and set aside. Repeat the bottling step until there is no beer left in the Reactor conical fermentor.

CAPPING

Center the bottle capper over the cap on a bottle. Press straight down firmly on the capper's handles to seal the cap onto the bottle. Wipe the bottle with a dry towel and place the bottle in the storage box. Repeat the capping steps until all bottles have been sealed.

CLEAN UP

Use cleansing solution to wash all used equipment and allow to fully dry before storing in a dry location until the next brew day.

CONDITIONING

Store the bottles in a dark area at $65-75^{\circ}F$ for at least 2 weeks to carbonate. After 2 weeks, the bottles can be stored in the fridge.

SHARE. ENJOY!

When chilled, your beer is ready to serve! Pour gently into a clean glass, taking care to leave the layer of sediment at the bottom of the bottle behind. Cheers!

CONTACT US

BEER KIT GUARANTEE

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

WE'VE GOT YOUR BATCH

BREWING SUPPORT

By Email: Brewmaster@NorthernBrewer.com Homebrew Help: Learn.NorthernBrewer.com

By Text Message: 651-273-9869

By Chat: Online from 9AM to 6PM CT

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