EXTRACT

NORTHERN BREWER

O.G.	ABV	IBU	BREW TIME: 6 WEEKS
1.052	5.1%	25	Primary: 2 Weeks
			Secondary: 2 Weeks
			Bottle Conditioning: 2 Weeks

HAZE PHAZER IPA

Pour yourself a pint and set your phazers to wow. Haze Phazer is a lower ABV hazy IPA offering that hits all the right notes. Pouring with a fluffy light orange color, this beer has all the flavor and mouthfeel you expect from this style, pulsing with aromas and flavors of tropical fruits, stone fruits and a bountiful phased array of citrus expressions. Beam this one up because this is an addictive beer - it won't take long to vaporize an entire batch.

KIT INVENTORY

SPECIALTY GRAIN
1 lb Flaked Oats

FERMENTABLES
6 lbs Pilsen Malt Syrup
1 lbs Pilsen Light DME

PREMIUM HOPS
2 oz Mosaic **5 min**
1 oz Citra **5 min**
2 oz Mosaic **Dry Hop**
2 oz Citra **Dry Hop**

SUGGESTED YEAST

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

LIQUID YEAST OPTIONS:
Imperial Yeast A20 Citrus
Optimum temp: 67°- 80°F

Omega Yeast OYL-200 Tropical IPA
Optimum temp: 70°- 85°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. Check package for manufacture recommendations for brew day.
- 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.

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 30 min at 150° - 160°F. Remove bag, drain and discard.
3. Bring to a boil. Remove the kettle from burner and stir in **6 lbs Pilsen Malt Syrup** and **1 lb Pilsen Light DME.**
4. Return to boil. The mixture is now called "wort", the brewer's term for unfermented beer. **NOTE:** Total boil time is 20 min.
   - **Add 2 oz Mosaic and 1 oz Citra hops** with 5 min left in the boil
5. Cool wort. When the 20-minute boil is finished, cool wort to approximately 100°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(s). 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 wort's specific gravity with a hydrometer. Record.
11. Add yeast once temp. of the wort is 75°F or lower (not warm to the touch). 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 warm, dark, quiet 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. Determine optimum temp. for this beer based on the yeast you selected from above.
15. When yeast activity is high in the first few days of fermentation, add **1 oz Mosaic and 1 oz Citra hops** directly to the fermenting beer.
16. ***Within 1-2 weeks* Active fermentation ends.**

    Proceesd 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. Add **1 oz Mosaic and 1 oz Citra hops** to the new beer.
18. Allow beer to condition in secondary fermenter for 2 weeks before proceeding with the next step. Timing is now somewhat flexible.

BOTTLING (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)

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