



NORTHERN BREWER

O.G.	ABV	IBU	BREW TIME: 6 WEEKS
1.078	8.3%	50	Primary: 2 Weeks Secondary: 2 Weeks Bottle Conditioning: 2 Weeks

HAZY EIGHTS DOUBLE NE IPA

New England IPAs have certainly gained traction as a mainstay of the craft beer scene. The hazy light color and massive amount of late-addition hops create a delicious beer oozing with hop flavor and aroma. Now, its time up up the ante, and this deck is stacked. Eight unique ingredients, just over eight percent ABV and bursting with massive flavors and aromas of tangerine, orange, pineapple, mango, slightly resinous pine and sweet hard candy makes Hazy Eights an unbeatable play.

KIT INVENTORY

SPECIALTY GRAIN

1 lb Flaked Oats

MALT EXTRACTS & OTHER FERMENTABLES

6 lbs Pilsen malt syrup

2 lbs Pilsen Light DME

1 lb Wheat DME

1 lb Corn Sugar

PREMIUM HOPS

2 oz Amarillo 20 min hop stand

2 oz El Dorado 20 min hop stand

1 oz Idaho 7 20 min hop stand

DRY HOPS

DRY HOP #1

1 oz Amarillo, 1 oz El Dorado

DRY HOP #2

1 oz Amarillo, 1 oz El Dorado,

1 oz Idaho 7

SUGGESTED YEAST

YEAST

DRY YEAST:

LalBrew New England Dry Yeast

Optimum Temp: 59°- 72°F

LIQUID YEAST OPTIONS:

Imperial Yeast A38 Juice

Optimum temp: 64°- 74°F

Omega Yeast OYL-011 British Ale V

Optimum temp: 64°- 74°F

Wyeast 1318 London Ale III

Optimum temp: 64°- 74°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 flaked oats into supplied mesh bag, and tie open end in a knot. Steep for 20 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, 2 lbs Pilsen Light DME, 1 lb Wheat DME and 1 lb Corn Sugar**.
4. Return to boil. The mixture is now called "wort", the brewer's term for unfermented beer.
NOTE: Total boil time is 10 min.
 - Boil for 10 minutes, remove from heat and add **2 oz Amarillo, 2 oz El Dorado and 1 oz Idaho 7 hops**. Allow to steep 20 minutes before cooling.
Note: If you have extra hops, store them in the freezer or they can be discarded.
5. Cool wort. When 10-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. 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 72°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 the foam is fully formed (2-3 days into fermentation) add 1 oz Amarillo and 1 oz El Dorado dry hops and allow the beer to ferment as usual.
16. **Within 1-2 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 to a secondary fermenter and simply leave the beer in the primary fermenter.
17. Sanitize siphoning equipment, airlock, carboy bung or stopper. Siphon beer from primary fermenter into secondary.
 18. Allow beer to condition in secondary fermenter for 2 weeks before proceeding with the next step. Timing is now somewhat flexible. Add 1 oz Amarillo, 1 oz El Dorado and 1 oz Idaho 7 dry hops 5-7 days before proceeding the the next step.

BOTTLING DAY (ABOUT 4 WEEKS AFTER BREWING 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 BREWING DAY)

23. Condition bottles at room temp. for 1-2 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!

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