EXTRACT

O.G.	ABV	IBU	BREW TIME: 6 WEEKS
1.057	5%	15.4	Primary: 2 Weeks
			Secondary: 2 Weeks
			Bottle Conditioning: 2 Weeks

NORTHERN BREWER

HORCHATA CREAM ALE

Horchata Cream Ale takes everything irresistible about the classic rice drink and pours it into a pale, silky cream ale. Creamy cinnamon and smooth vanilla lead the way, while oats add that soft, slightly starchy texture that makes horchata so satisfying. Lightly sweet, refreshing, and around 5% ABV, it's the kind of seasonal beer that drinks easy but still feels like a treat.

KIT INVENTORY

STEEPING GRAINS

1 lb Flaked Oats

MALT EXTRACTS

6.3 lbs Pilsen LME

PREMIUM HOPS

1 oz Cluster	**60 min**

OTHER INGREDIENTS

1 lb Rice Syrup Solids	**15 min**
1 lb Lactose	**15 min**
1 oz Cinnamon	**10 min**
15 g Vanilla Powder	**Step 21**

SUGGESTED YEAST

YEAST

DRY YEAST:

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

LIQUID YEAST OPTIONS:

Omega Yeast OYL-004 West Coast Ale I
Optimum temp: 60°- 73°F

Imperial Yeast A07 Flagship
Optimum temp: 60°- 72°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 **6.3 lbs Pilsen LME.**
4. 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 Cluster hops** at the start of boil
   - **Add 1 lb Lactose and 1 lb Rice Syrup Solids** with 15 mins remaining
   - **Add 1 oz Cinnamon Sticks** with 10 mins remaining
5. Cool wort. When 60-minute boil is finished, cool wort to approximately 65°-70°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 70°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. ***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 transferring to a secondary fermentor and simply leave the beer in the primary fermentor.

16. Sanitize siphoning equipment, airlock, carboy bung or stopper. Siphon beer from primary fermenter into secondary.
17. Allow beer to condition in secondary fermenter for 2 weeks before proceeding with the next step. Timing is now somewhat flexible.

BOTTLING DAY (ABOUT 4 WEEKS AFTER BREWING DAY)

18. Sanitize siphoning and bottling equipment.
19. 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, **add 15g vanilla powder,** stir to dissolve. Pour into bottling bucket.
20. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix - *do not splash.*
21. Fill and cap bottles.

CONDITIONING (ABOUT 6 WEEKS AFTER BREWING DAY)

22. Condition bottles at room temp. for 1-2 weeks. After this point, store bottles cool or cold.
23. 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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