



O.G.	ABV	IBU	BREW TIME: 6 WEEKS
1.053	5.2%	40	Primary: 2 Weeks
			Secondary: 2 Weeks
			Bottle Conditioning: 2 Weeks

VANILLA PORTER

Rich and velvety with an unmistakable vanilla presence, this Vanilla Porter opens with chocolate and cocoa before settling into notes of caramel, dark bread, and soft roast. Vanilla weaves through the beer from aroma to finish, smoothing the edges and adding warmth without tipping into sweetness. Balanced and full-flavored, it's a dark ale that feels indulgent yet easy to drink.

KIT INVENTORY

SPECIALTY GRAIN

1 lb Flaked Barley
 0.5 lb Aromatic Malt
 0.5 lb Special B Malt
 0.5 lb Chocolate Malt
 0.5 lb Medium Crystal Malt

MALT EXTRACTS

6 lbs Gold LME
 1 lb Dark DME

PREMIUM HOPS

2 oz Willamette 60 min

OTHER INGREDIENTS

15 g Vanilla Powder

SUGGESTED YEAST

YEAST

DRY YEAST:

Fermentis Safale US-05
 Optimum Temp: 60°- 72°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

Wyeast 1056 American Ale
 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 lbs Gold LME** and **1 lb Dark DME**.
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 2 oz Willamette hops** at the start of boil
Note: If you have extra hops, store them in the freezer or they can be discarded.
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.**
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.

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 and **add 15 grams 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

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