

BEERIE SMALLS

Official NORTHERN BREWER Instructional Document

Watch out traditional West Coast IPAs, a feud is brewing! Beerie Smalls is our take on the emerging “East Coast” IPA trend, but it comes at a sessionable strength. It is just what you would expect from a beer with East Coast inspirations: a delightfully smooth and creamy body, a dense cap of everlasting foam, luscious flavors reminiscent of tropical and citrus fruit juices, and that Notorious hazy appearance. Driven by loads of flame-out hop additions, Beerie Smalls finishes with a smooth bitterness and massive hop flavor - Who Hopped Ya? Two rounds of dry hopping round out the recipe by adding in-your-face aromas, because I like it when you call me Dry Hoppa’.

O.G: 1.048 READY: 6 WEEKS

2 weeks primary, 1-2 weeks secondary,
2 weeks bottle conditioning

KIT INVENTORY:

MAILLARD MALTS™ SPECIALTY GRAIN

- 12 oz Flaked oats

MAILLARD MALTS™ EXTRACTS & OTHER FERMENTABLES

- 6 lbs Pilsen malt syrup

HOPTIMUS REX™ PREMIUM HOPS & OTHER FLAVORINGS

- 1 oz Horizon (60 min)

HOP STAND

Turn off heat, add Flame Out Hops.
Allow to stand for 10-15 min before chilling

- 0.5 oz Citra (0 min - Flame Out)
- 0.5 oz HBC-438 (0 min - Flame Out)
- 0.5 oz Hallertau Blanc (0 min - Flame Out)

Once the wort has cooled to 180 degrees, stop chilling and add the following hops. Allow to steep for an additional 10-15 min, then resume chilling.

- 0.5 oz Citra
- 0.5 oz HBC-438
- 0.5 oz Hallertau Blanc

DRY HOPS

Split the dry hops in half, and add in two different stages. Dry hop with half in primary for 4 days, then transfer to secondary (optional) and dry hop with the other half for another 4 days.

- 2 oz HBC-438
- 1 oz Citra
- 1 oz Hallertau Blanc

YEAST

- DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast. Optimum temp: 59-75° F.

- LIQUID YEAST (RECOMENDED):

- The Yeast Bay: Vermont Ale Yeast. Optimum Temp: 66-70° F.

- Wyeast 1318 London Ale III. Optimum Temp: 64-74°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

BEFORE YOU BEGIN ...

MINIMUM REQUIREMENTS

- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- A 5 gallon glass carboy to use as a secondary fermenter— If you do not have a secondary fermenter you may skip the secondary fermentation and add an additional week to primary fermentation before bottling
- Approximately two cases of either 12 oz or 22 oz pry-off style beer bottles

UNPACK THE KIT

- Refrigerate the yeast upon arrival
- Locate the Kit Inventory (above) - this is the recipe for your beer, so keep it handy
- Doublecheck the box contents vs. the Kit Inventory
- Contact us immediately if you have any questions or concerns!

PROCEDURE

A FEW HOURS BEFORE BREWING

1. Remove the yeast vial from the refrigerator and allow to come to room temperature for at least 3 hours. If you are using dry yeast, no action is needed.

ON BREWING DAY

2. Collect and heat 2.5 gallons of water.
3. Pour the flaked oats into the supplied mesh bag and tie the open end in a knot.
Steep for 20 minutes or until water reaches 170°F. Remove bag and discard.
4. Bring to a boil, remove the kettle from the burner and stir in the 6 lbs Pilsen malt syrup.
5. Return wort to boil. The mixture is now called “Wort”, the brewer’s term for unfermented beer.

- Add 1 oz Horizon hops and boil for 60 minutes total

- At the end of the 60 minute boil, turn off the flame and add 0.5 oz Citra, 0.5 oz HBC-438, and 0.5 oz Hallertau Blanc, and allow to steep for 15 minutes before chilling.

- 6. Cool the wort and add hops. After the first hop steep is complete, cool the wort to approx 180 degrees and stop chilling. Add 0.5 oz Citra, 0.5 oz HBC-438 and 0.5 oz Hallertau Blanc, and allow to steep for another 15 minutes, then resume chilling. Use a wort chiller, or put the kettle in an ice bath in your sink.

7. Sanitize fermenting equipment and yeast pack. While the wort cools, sanitize the fermenting equipment - fermenter, lid or stopper, fermentation lock, funnel, etc - along with the yeast pack and a pair of scissors.

8. Fill primary fermenter with 2 gallons of cold water, then pour in the cooled wort. Leave any thick sludge in the bottom of the kettle.

9. Add more cold water as needed to bring the volume to 5 gallons.

10. Aerate the wort. Seal the fermenter and rock back and forth to splash for a few minutes, or use an aeration system and diffusion stone.

11. Optional: if you have our Mad Brewer Upgrade or Gravity Testing kits, measure specific gravity of the wort with a hydrometer and record.

12. Add yeast once the temperature of the wort is 78°F or lower (not warm to the touch). Use the sanitized scissors

to cut off a corner of the yeast pack, and carefully pour the yeast into the primary fermenter.

13. Seal the fermenter. Add approximately 1 tablespoon of water to the sanitized fermentation lock. Insert the lock into rubber stopper or lid, and seal the fermenter.

14. Move the fermenter to a warm, dark, quiet spot until fermentation begins.

BEYOND BREWING DAY, WEEKS 1–2

15. Active fermentation begins. Within approximately 48 hours of Brewing Day, active fermentation will begin - there will be a cap of foam on the surface of the beer, and you may see bubbles come through the fermentation lock.

16. Active fermentation . . . slows down or stops. After approx 10 days in primary, add the first dry hop addition and allow to dry hop in primary for approx 4 days: 1 oz HBC-438, 0.5 oz Citra and 0.5 oz Hallertau Blanc. Reserve the remaining hops for the second dry hopping.

17. Transfer beer to secondary fermenter (optional see the Minimum Requirements section). Sanitize siphoning equipment and an airlock and carboy bung or stopper. Siphon the beer from the primary fermenter into the secondary.

BEYOND BREWING DAY— SECONDARY FERMENTATION

18. Secondary fermentation. Allow the beer to condition in the secondary fermenter for 1-2 weeks before proceeding with the next step. Timing now is somewhat flexible.

19. Add the second dry hop addition approximately 4 days prior to bottling:

- 1 oz HBC-438

- 0.5 oz Citra

- 0.5 oz Hallertau Blanc

BOTTLING DAY—ABOUT 1 MONTH AFTER BREWING DAY

20. Sanitize siphoning and bottling equipment.

21. Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer) of $\frac{2}{3}$ cup priming sugar in 16 oz water. Bring the solution to a boil and pour into the bottling bucket.

22. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix—don’t splash.

23. Fill and cap bottles.

1–2 WEEKS AFTER BOTTLING DAY

24. Condition bottles at room temperature for 1-2 weeks. After this point, the bottles can be stored cool or cold.

25. Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!