CELEBRÄTIONIZATOR DOPPELBOCK

Official NORTHERN BREWER Instructional Document

A strong dark lager inspired by a world-class example from the Bavarian Alps, Celebrationizator kicks in the door with a layered malt character of Wagnerian proportions. Showing at the dark end of the spectrum for the style, this weighty sipper lumbers along showing facets of dried fruit, burnt caramel, toast, bread dough, and milk chocolate, taking its time to get to a beguiling sweet/dry finish. Brewed well, it's so smooth it never belies its considerable alcohol content. In a word: rich. We strongly endorse the use of a very big yeast starter when brewing Celebrationizator! Ferment and lager patiently before pairing with roast pork and dumplings, cured meats and charcuterie, or game; it could even stand up to a cigar.

O.G: 1.074 READY: 4 MONTHS

3 weeks primary, 9 weeks secondary, 2-3 weeks bottle conditioning

KIT INVENTORY:

MAILLARD MALTS™
SPECIALTY GRAIN

- 0.5 lbs Carared
- 0.25 lbs CaraAroma
- 0.125 lbs Carafa III

MAILLARD MALTS™
EXTRACTS & OTHER FERMENTABLES

- 3.15 lbs Munich malt syrup (60 min)
- 6 lbs Briess Amber dried malt extract late addition (15 min).

HOPTIMUS REX™
PREMIUM HOPS & OTHER FLAVORINGS

- 1 oz Perle (First Wort Hop)

NEEDED BUT NOT INCLUDED:

- Extra Pack of lager yeast for bottling (Step 23).

YEAST

- **WYEAST 2487 HELLA-BOCK.** Out of the Depths of the archive, this lager strain is ideal for that huge, chewy bock that you are looking to brew during the winter months. Produces rich, full-bodied, malty beers. Complex flavor profile with great mouthfeel. Alochol tolerance: approximately 9% ABV. Flocculation: Medium. Apparent attenuation: 70-74%. Optimum temp: 48-56 F.

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 carboy, with bung and airlock, 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 DAYS BEFORE BREWING DAY

1. Incubate yeast. Remove the yeast from the refrigerator, and "smack" as shown on the back of the yeast package. Leave it in a warm place (70-80° F) to incubate until the pack begins to inflate. Allow at least 3 hours for inflation; some packs may take up to several days to show inflation. Do not brew with inactive yeast – we can replace the yeast, but not a batch that fails to ferment properly.

2. Prepare a yeast starter. Follow the Yeast Starter Kit instructions. Allow the starter to incubate for at least one day. A very large starter is best for this kit.

ALTERNATE METHOD: yeast cake. Instead of a yeast starter, reuse yeast from a previous batch. Brew a batch of beer using the same yeast 1 to 2 weeks before Brew Day. On Brew Day, transfer the batch out of the primary fermenter and save the slurry from the bottom to pitch into the chilled Celebrationizator wort. Be sure to follow good sanitizing procedures!

ON BREWING DAY

3. Collect and heat 2.5 gallons of water.

4. Add 1 oz of Perle hops directly into the boil kettle.

5. Crush and steep specialty grain. Pour crushed grain into 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.

6. Bring to a boil and add 3.15 lbs Munich malt syrup. Remove the kettle from the burner and stir in the Munich malt syrup.

7. Return wort to boil and boil for 60 minutes. The mixture is now called "wort", the brewer's term for unfermented beer.

- Add 6 lbs Briess Amber DME 15 min before the end of the boil.

8. Cool the wort. When the 60-minute boil is finished, cool the wort as close to 52° F and as rapidly as possible. Use a wort chiller, or put the kettle in an ice bath in your sink.

9. 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.

10. 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.

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

12. 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.

13. Measure specific gravity of the wort with a hydrometer and record.

14. Add yeast once the temperature of the wort is as close to 52°F as possible. Use the sanitized scissors to cut off a corner of the yeast pack, and carefully pour the yeast into the primary fermenter.

15. 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.

16. Move the fermenter to a cool, dark, quiet spot until fermentation begins.

BEYOND BREWING DAY, WEEKS 1–3

17. 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, the specific gravity as measured with a hydrometer will drop steadily, and you may see bubbles come through the fermentation lock. The optimum fermentation temperature for this beer is 48-56° F – move the fermenter to a warmer or cooler spot as needed.

18. Active fermentation ends. Approximately three weeks after brewing day, active fermentation will end. When the cap of foam falls back into the new beer, bubbling in the fermentation lock slows down or stops, and the specific gravity as measured with a hydrometer is stable, proceed to the next step.

19. Transfer beer to secondary fermenter. 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

20. Lagering. Slowly lower the temperature of the beer to as close to 35-40° F as your equipment allows. The best method is to lower the temperature by a couple of degrees each day until the target temperature is reached. Allow the beer to condition in the secondary fermenter for 9 weeks before proceeding with the next step. Timing now is somewhat flexible.

BOTTLING DAY—ABOUT 12 WEEKS AFTER BREWING DAY

21. Sanitize siphoning and bottling equipment.

22. Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer). Use the following amounts, depending on which type of sugar you will use:

- Corn sugar (dextrose) $^{2}/_{3}$ cup in 16 oz water.
- Table sugar (sucrose) $^{5}/_{8}$ cup in 16 oz water.

Then bring the solution to a boil and pour into the bottling bucket.

23. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix–don't splash.

24. Add bottling yeast. Add 1 pack of any good lager yeast to the beer in the bottling bucket and stir gently to mix. Fresh yeast will ensure adequate carbonation after a long secondary. It is not necessary to incubate the yeast or make a starter.

25. Fill and cap bottles.

2–3 WEEKS AFTER BOTTLING DAY

26. Condition bottles at room temperature for 2-3 weeks. After this point, the bottles can be stored cool or cold.

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