

DON'T BE MEAN TO PEOPLE: A GOLDEN RULE SAISON

Official NORTHERN BREWER Instructional Document

We believe in tolerance. We believe in taking a stand. And we believe beer has the power to change the world. That's why we're standing with over 40 North Carolina breweries who have rallied together to "brew some good" with a beer called Don't Be Mean to People: A Golden Rule Saison created to fight NC's discriminatory House Bill 2 and raise awareness about LGBT issues. Because these issues don't care if you're gay, straight or indifferent... these issues hurt all human beings. But we wanted to do more than stand with our NC brewing brethren. We wanted to make a difference, too. So, with the blessing and oversight of Erik Lars Myers of Mystery Brewing and Keil Jansen of Ponysaurus Brewing, creators of the original Golden Rule Saison, we bring you the Don't Be Mean to People recipe kit - A dry, medium-bodied Saison crafted with a blend of Pale malt, Munich and Wheat malts with a healthy dose of Sorachi Ace hops. Just like the original Saison, proceeds will be donated to Equality NC and QORDS, organizations that benefit the LGBT community in NC. So if you want to make your very own stand, you can brew up a batch of peaceful protest...and change the world, one pint at a time.

O.G: 1.060 READY: 6 WEEKS

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

KIT INVENTORY:

- Note there are no specialty grains in this recipe

MAILLARD MALTS™

EXTRACTS & OTHER FERMENTABLES

- 3.15 lbs Pilsen malt syrup
- 3.15 lbs Munich malt syrup late addition (15 min)
- 1 lb Pilsen dry malt extract
- 1 lb Wheat dry malt extract late addition (15 min)

HOPTIMUS REX™

PREMIUM HOPS & OTHER FLAVORINGS

- 0.5 oz Sorachi Ace (60 min)
- 1.5 oz Sorachi Ace (hop stand)

YEAST

- **DRY YEAST (DEFAULT):** Danstar BelleSaison Ale Yeast. Optimum temp: 63°-77° F
- **LIQUID YEAST OPTION:** White Labs WLP590 French Saison. Optimum temp: 69°-75° 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 carboy, with bung and airlock, to use as a secondary fermenter (optional) - If you do not have a secondary fermenter you may skip the secondary fermentation and add an additional 1-2 weeks 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 (left) - this is the recipe for your beer, so keep it handy
- Double check 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. If using White Labs liquid yeast, we highly recommend making an appropriate yeast starter or pitching multiple yeast packets. If you are using dry yeast, no action is needed.

ON BREWING DAY

2. Collect and heat 2.5 gallons of water.
3. Bring to a boil and add 3.15 lbs Pilsen malt syrup and 1 lb Pilsen DME. Remove the kettle from the burner and stir in the Pilsen malt syrup and DME.
4. Return wort to boil. The mixture is now called "wort", the brewer's term for unfermented beer.

- Add 0.5 oz Sorachi Ace hops (half a packet), and boil for 60 minutes total.

- Add 3.15 lbs Munich malt syrup and 1 lb Wheat DME 15 min before the end of the boil.

5. Cool the wort. When the 60-minute boil is finished, cool the wort to approximately 170° F as rapidly as possible. Use a wort chiller, or put the kettle in an ice bath in your sink.

6. Stop chilling once 170° F is reached and add the remaining 1.5 oz Sorachi Ace hops and allow to steep for 10 minutes.

7. Resume chilling until a temperature of about 80°F is reached.

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(s) 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. **OPTIONAL:** if you have our Mad Brewer Upgrade or Gravity Testing kits, measure specific gravity of the wort with a hydrometer and record.

14. Add yeast once the temperature of the wort is about 70°F. Use the sanitized scissors to cut off a corner of the yeast pack(s), and carefully pour the yeast (or yeast starter) 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 warm, dark, quiet spot until fermentation begins.

BEYOND BREWING DAY, WEEKS 1-2

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, and you may see bubbles come through the fermentation lock. The optimum fermentation temperature for this beer is 70°-75° F - move the fermenter to a warmer or cooler spot as needed.

18. Active fermentation ends. Approximately 1-2 weeks after brewing day, active fermentation will end: the cap of foam falls back into the new beer, bubbling in the fermentation lock slows down or stops.

19. Transfer beer to secondary fermenter (optional). Sanitize siphoning equipment and an airlock and carboy bung or stopper. Siphon the beer from the primary fermenter into the secondary. If not using a secondary fermenter, skip the next step and allow the beer to rest for an additional 1-2 weeks.

BEYOND BREWING DAY- SECONDARY FERMENTATION

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

BOTTLING DAY-ABOUT 1 MONTH 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) of $\frac{2}{3}$ cup priming sugar in 16 oz water. 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. Fill and cap bottles.

1-2 WEEKS AFTER BOTTLING DAY

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

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