

HOME BREW STRONG

Official NORTHERN BREWER Instructional Document

Raise your Pints for Prostates with this Matcha green tea infused Belgian Strong. This grand collaboration of a customary Belgian Golden Strong Ale coupled with the powerful antioxidant properties of Matcha green tea is sure to benefit all who taste it. Complex flavors and aromas of fresh bread, apple and pear-like esters, and mild peppery spiciness complement the flavors of Matcha green tea. Support a noble cause with this beer kit - 10% of all proceeds go directly to Pints for Prostates to fund continuing research to combat prostate cancer.

O.G.: 1.082 READY: 8 WEEKS

1-2 weeks primary, 2-3 weeks secondary,
2-3 weeks bottle conditioning

KIT INVENTORY:

MAILLARD MALTS™ SPECIALTY GRAIN

- 4 oz Belgian Biscuit Malt

MAILLARD MALTS™ EXTRACTS & OTHER FERMENTABLES

- 6 lbs Pilsen LME (60 min)
- 3.15 lbs Pilsen LME (60 min)
- 1 lb Pilsen Dry Malt Extract (15 min late addition)
- 2 lbs Simplicity Candi Syrup (15 min late addition)

HOPTIMUS REX™ PREMIUM HOPS & OTHER FLAVORINGS

- 3 oz Czech Saaz Hops (60 min)
- 1 oz Matcha Green Tea (Secondary fermenter)

YEAST

- **DRY YEAST (DEFAULT):** Safbrew T-58 Ale Yeast. Optimum temp: 59°-75° F.
- **LIQUID YEAST OPTION:** Wyeast 3787 Trappist High Gravity. Optimum temp: 64° - 78°F -OR- White Labs WLP530 Abbey Ale. Optimum temp: 66° - 72°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)
- 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 BREW DAY

1. Remove the liquid yeast pack from the refrigerator. If using Wyeast, "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. If you are using dry yeast, no action is needed.

2. Prepare a yeast starter, (or pitch multiple yeast packs). Follow the Yeast Starter Kit instructions. Allow the starter to incubate for at least one day to ensure sufficient yeast for this high gravity ale.

ON BREWING DAY

3. Collect and heat 2.5 gallons of water.

4. 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.

5. Bring to a boil and add the 6 lb jug and the 3.15 lb jug of Pilsen malt syrup. Remove the kettle from the burner and stir in the Pilsen malt syrup.

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

- Add 3 oz Czech Saaz hops and boil for 60 minutes.

- Add the remaining 1 lb Pilsen DME and the 2 lbs of Simplicity Candi Syrup with 15 minutes remaining in the boil.

7. Cool the wort. When the 60-minute boil is finished, cool the wort to approximately 100° F as rapidly as possible. Use a wort chiller, or put the kettle in an ice bath in your sink.

8. Sanitize fermenting equipment and yeast pack(s). 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.

9. 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.

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

11. 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.

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

13. 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(s), and carefully pour the yeast into the primary fermenter. If using a yeast starter, simply pour into the fermenter.

14. 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. Or use a blow-off tube (highly recommended for this kit).

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

BEYOND BREWING DAY, WEEKS 2-4

16. 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 ideal fermentation temperature for this beer is 66-72° F; move the fermenter to a warmer or cooler spot as needed.

17. 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.

18. Prepare the Matcha green tea. Boil 24 oz of water and allow to cool to 175° - 180°F, and add the 1 oz of Matcha green tea. Allow to steep for 2-4 minutes. Once tea has steeped for the allotted time, add the entire tea mixture to your sanitized secondary fermenter. (If you are not using a secondary fermenter, simply add the tea to the beer in the primary fermenter, stir very gently and skip step 19. Replace lid or stopper on primary fermenter)

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 to ensure even mixing with the Matcha green tea.

BEYOND BREWING DAY- SECONDARY FERMENTATION

20. Allow the beer to condition in the fermenter for 2-3 weeks before proceeding with the next step. Timing now is somewhat flexible.

BOTTLING DAY-ABOUT 1.5 MONTHS 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 5 oz 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.

2-4 WEEKS AFTER BOTTLING DAY

25. Condition bottles at room temperature for 2-3 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!