

NORTHERN NO. 1

Official NORTHERN BREWER Instructional Document

Oh. My. Goodness. An old ale and a barley wine in the truest sense of the word. Have you ever tasted a strong ale wort pre-fermentation? Imagine that viscous, dense, intense, sweet-bitter hop/malt soup, but with about 12% abv: that is an idea of what Northern No. 1 will be like young. If you like, it's certainly drinkable at a tender age (beers like this were enjoyed only a few weeks out of primary fermentation in Edwardian England, as aged beers were falling out of fashion), but it is definitely well-suited to long-term cellaring, too. Between one and two years, pie-cherry sourness and horsey notes from the Brett emerge from the malt as the hops recede. Really extended aging will bring out heightened Brett character alongside praline, pecan, and oloroso sherry flavors.

O.G.: 1.114 READY: ?

- **NOTE:** Starters can be done with blends, however Wyeast recommends pitching multiple packs instead to avoid changing the proportions. The Northern No 1 has a very high original gravity, so we strongly advocate pitching two packs to ensure a successful fermentation.

Suggested Fermentation schedule (early 1900s): big yeast starter, 2-3 weeks primary, 2 weeks secondary, 2 weeks bottle conditioning, drink immediately.

Suggested Fermentation schedule (Old-school): big yeast starter, 2-3 weeks primary, 2-6 months secondary, 2-4 weeks bottle conditioning, cellar bottles for ?? years

KIT INVENTORY:

FERMENTABLES

- 6 lbs Maris Otter malt syrup (60 min)
- 6 lbs Maris Otter malt syrup late addition (15 min)
- 3 lbs Corn Sugar late addition (0 min)

HOPS & FLAVORINGS

- 1 oz Summit (60 min)
- 1 oz Cluster (30 min)
- 2 oz UK Kent Goldings (20 min)
- 3 oz UK Kent Goldings (0 min)

YEAST

- Wyeast 9097 Old Ale Blend. Flocculation: Medium. Attenuation: 75-80%. Temperature Range: 68-75 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 glass carboy, with bung and airlock, to use as a secondary fermenter
- 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. Remove the liquid Wyeast pack 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. If you are using dry yeast, no action is needed.
2. Prepare a yeast starter. Follow the Yeast Starter Kit instructions. Allow the starter to incubate for at least one day. Or, instead of a yeast starter, reuse a yeast cake from a previous batch.

ON BREWING DAY

3. Collect and heat 2.5 gallons of water.
4. Bring to a boil, remove the kettle from the burner and stir in 6 lbs Maris Otter malt syrup.
5. Return wort to boil. The mixture is now called "wort", the brewer's term for unfermented beer.
 - Add 1 oz Summit hops and boil for 60 minutes.
 - Add 1 oz Cluster hops 30 minutes before the end of the boil.
 - Add 2 oz UK Kent Goldings hops 20 minutes before the end of the boil.
 - Add 6 lbs of Maris Otter malt syrup 15 minutes before the end of the boil.
 - Add 3 lbs of Corn Sugar and 3 oz UK Kent Goldings hops at the end of the boil.
6. 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.
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 2-4

15. 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 68-75° F - move the fermenter to a warmer or cooler spot as needed.
16. Approximately two weeks to four 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.

17. 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

18. Allow the beer to condition in the secondary fermenter for 2 weeks or 4-5 months before proceeding with the next step. Timing now is somewhat flexible.

BOTTLING DAY—BETWEEN 1-7 MONTHS AFTER BREWING DAY

19. Sanitize siphoning and bottling equipment.
20. 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) $\frac{2}{3}$ cup in 16 oz water.
 - Table sugar (sucrose) $\frac{5}{8}$ cup in 16 oz water.
- Then bring the solution to a boil and pour into the bottling bucket.
21. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix—don't splash.
22. Add bottling yeast. If you have been aging the beer in secondary for more than 3 months, you may wish to add 1 pack of fresh 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.
23. Fill and cap bottles.

2-4 WEEKS AFTER BOTTLING DAY

24. Condition bottles at room temperature for 2-4 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!