

# PERSEPHONE'S DECEPTION POMEGRANATE DUBBEL

## Official NORTHERN BREWER Instructional Document

Get caught up in this beer of mythological proportions. This garnet hued beauty is deceptively strong and complex, enough so that Hades would want to claim it for himself. Dense layers of grainy pilsner, toasty munich, and hints of fig, raisin, and slight caramel are joined by delicious pomegranate and complemented with classic Belgian yeast character. It may be tempting to drink this beer fresh, but spending 6 months in the underworld of your beer cellar will result in a bountiful beer harvest.

### O.G.: 1.069 READY: 8 WEEKS

2 weeks primary, 2-4 weeks secondary,  
1-2 weeks bottle conditioning

## KIT INVENTORY:

### MAILLARD MALTS® SPECIALTY GRAIN

- 0.25 lbs Belgian Special B
- 0.25 lbs Caramunich I

### MAILLARD MALTS® EXTRACTS & OTHER FERMENTABLES

- 6 lbs Pilsen Malt Syrup (60 minutes)
- 1 lb Pilsen DME (15 min late addition)
- 1 lb D-45 Candi Syrup (15 min late addition)
- 1 lb Corn Sugar (15 min late addition)

### HOPTIMUS REX™ PREMIUM HOPS & OTHER FLAVORINGS

- 1.5 oz Spalt (60 min)
- 4 oz Gourmet Pomegranate Extract

## YEAST

Dry yeast (default) Fermentis Safbrew BE-256. Optimum temperature: 59°-68°F

Liquid yeast option: Wyeast 3522 Belgian Ardennes. Optimum temp: 65°-85°F

The Yeast Bay Dry Belgian Ale Yeast. Optimum temp: 68°-74°F

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

These simple instructions are basic brewing procedures for this Northern Brewer extract beer kit; please refer to your starter kit instructions for specific instructions on use of equipment and common procedures such as siphoning, sanitizing, bottling, etc.

## 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 - If you do not have a secondary fermenter you may skip the secondary fermenter and let the beer remain in the primary 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 yeast from the refrigerator. If you are 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. If you are using dry yeast, no action is needed.

2. Preparing a yeast starter (or pitching multiple packs) is highly recommended for this recipe if you are using liquid yeast. Allow 48 hours for full yeast growth in the starter.

### ON BREWING DAY

3. Collect and heat 2.5 gallons of water.

4. Pour crushed grain into supplied mesh bags and tie the open ends in a knot. Steep for 20 minutes or until water reaches 170°F. Remove bags and discard.

5. Bring to a boil and add the 6 lbs 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 1.5 oz Spalt hops and boil for 60 minutes total.
- Add 1 lb Pilsen DME, 1 lb D-45 Candi Syrup and 1 lb corn sugar 15 minutes before the end of 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. 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 75°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.

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.

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

### BEYOND BREWING DAY, WEEKS 1-2

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.

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. 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. If not using a secondary, let the beer remain in your primary fermenter.

### BEYOND BREWING DAY— SECONDARY FERMENTATION

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

20. Add half of the 4 oz bottle of pomegranate extract to the fermenter, and stir very gently. Draw a sample and taste. If you would like more pomegranate flavor, add more to suit your taste. Wait 5-7 days before bottling.

### 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!