

SMOKE BOMB

Official NORTHERN BREWER Instructional Document

Looking for an explosion of flavor that's sure to tantalize your taste buds? Then look no further. Smoke Bomb delivers a 1-2 punch of smoky goodness through the use of smoked malt and smoky chipotle peppers. Although it may seem a bit unusual, the dark, rich flavors of porter are the perfect pairing for chipotle peppers. The peppers have a dark, dried fruit character that draws out the flavors of the crystal malt, while the smokiness of the peppers adds depth and complexity to the smoke from the malts. Add to this subtle notes of roast and bittersweet chocolate delivered with a spicy kick and you've got yourself a bold brew that's sure to raise a few eyebrows. This award winning recipe comes from Deb Loch, Northern Brewer employee and brewmaster—check out the whole story at northernbrewer.com/debloch.

O.G.: 1.066 READY: 6 WEEKS

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

KIT INVENTORY:

MAILLARD MALTS™ SPECIALTY GRAIN

- 1.25 lbs Briess Cherrywood Smoked Malt
- 0.75 lbs English Dark Crystal
- 0.75 lbs Fawcett Pale Chocolate
- 0.25 lbs English Black Malt
- 0.25 lbs Briess Midnight Wheat

MAILLARD MALTS™ EXTRACTS & OTHER FERMENTABLES

2 lbs Amber DME

6 lbs Amber Malt Syrup

HOPTIMUS REX™ PREMIUM HOPS & OTHER FLAVORINGS

- 0.75 oz Nugget (60 min)
- 1.5 oz East Kent Goldings (15 min)
- 0.5 oz East Kent Goldings (0 min)

SECONDARY ADDITION

- 1 oz Chipotle Peppers

BREWMASTER'S NOTE. I seed the peppers first, break them into small pieces, put them in a muslin bag, and dangle it in secondary for a day or two. For a five gallon batch I use two peppers. Go light on the peppers, and taste it everyday—you can always add more heat.

YEAST

- **DRY YEAST (DEFAULT):**
Safale US-05 Ale Yeast. Optimum temp: 59-75° F
- **LIQUID YEAST OPTIONS:**
Wyeast 1056 American Ale. Optimum temp: 60-72°F.
White Labs WLP001 California Ale. Optimum Temp: 68-73°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 - 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 - 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.

ON BREWING DAY

2. Collect and heat 2.5 gallons of water.

3. 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.

4. Bring to a boil and remove the kettle from the burner. Stir in the 6 lbs Amber malt syrup and 2 lbs Amber DME.

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

- Add 0.75 oz Nugget hops and boil for 60 minutes.
- Add 1.5 oz East Kent Goldings 15 minutes before the end of the boil.
- Add 0.5 oz East Kent Goldings 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 1-2

15. 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 60-72° F - move the fermenter to a warmer or cooler spot as needed.

16. 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.

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. **SECONDARY ADDITION:** Add 1 oz Chipotle Peppers. Seed the peppers first, break them into small pieces, put them in a muslin bag, and dangle it in secondary for a day or two. For a five gallon batch use two peppers. Go light on the peppers, and taste it everyday—you can always add more heat.

19. 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 1.5 MONTHS AFTER BREWING DAY

20. Sanitize siphoning and bottling equipment.

21. 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.

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

23. Fill and cap bottles.

1-2 WEEKS AFTER BOTTLING DAY

24. Condition bottles at room temperature for 1-2 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!