TASMANIAN DEVIL AUSTRALIAN PALE ALE

Official NORTHERN BREWER Instructional Document

Raging aromas of passion fruit, peach and citrus burst forth with disturbing ferocity, burrowing into a bright white head scarred with scents of bready malt.

The Tasmanian Devil screams with wild heritage, boasting the rare, robust Australian Galaxy hop. Long, vibrant claws of tropical fruit grip the palate, forceful and stunning, before relaxing into a creamy balance against sparkling, silky Maris Otter malt. Turning sharply from tyrannical flavor to a tame, dry finish, Tasmanian Devil is a wild, unpredictable creature.

O.G: 1.062 READY: 6 WEEKS

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

KIT INVENTORY:

MAILLARD MALTS™
SPECIALTY GRAIN

- 0.5 lbs Light Carastan

MAILLARD MALTS™
EXTRACTS & OTHER FERMENTABLES

- 3.15 lbs Maris Otter malt syrup (60 min addition)
- 6 lbs Pilsen malt syrup (5 min late addition)

HOPTIMUS REX™
PREMIUM HOPS & OTHER FLAVORINGS

- 1 oz Pride of Ringwood (60 min)
- 1 oz Australian Galaxy (5 min)
- 1 oz Australian Galaxy (dry hop)

YEAST

- **LIQUID YEAST OPTION:** White Labs WLP009 Australian Ale. Apparent attenuation: 70-75%. Flocculation: high. Optimum temp: 65°-70°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 (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 White Labs vial from the refrigerator. Leave it in a warm place (~70°F) to come to pitching temperature. We highly recommend making a yeast starter for this beer, or pitching multiple vials of yeast. 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. For mail-order customers grains for extract kits come crushed by default, but if you requested uncrushed grains, crush them now. 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 add the 3.15 lbs Maris Otter malt syrup. Remove the kettle from the burner and stir in the extract.
5. Return wort to boil. The mixture is now called "wort", the brewer's term for unfermented beer.

- Add 1 oz Pride of Ringwood hops and boil for 60 minutes.
- Add 1 oz Australian Galaxy hops and 6 lbs Pilsen malt syrup 5 minutes before 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.
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). Carefully remove the cap(s) from the yeast vial(s), or remove the closure from your yeast starter and carefully pour 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, and you may see bubbles come through the fermentation lock.
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 fermentation. Allow the beer to condition in the secondary fermenter for 2-4 weeks before proceeding with the next step. Timing now is somewhat flexible.
19. Add the dry hops. Add 1 oz Australian Galaxy hops to the secondary fermenter 1-2 weeks before bottling day.

BOTTLING DAY—ABOUT 1 MONTH 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 $^{2}/_{3}$ 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!