

THE BIG LEBREWSKI

Official NORTHERN BREWER Instructional Document

Need a brew that really ties the room together? Abide with this white-russian-stout tribute to The Dude's favorite drink. Creamy chocolate-coffee gets a nice kick from rum-soaked oak. With complex malt character and a full body there's no need to find a toe by three o'clock. Kick back with Creedence as roasted notes and fruity esters take you out of your element towards a long, smooth finish. It's a good beer—and thorough.

NOTE: Rum not included. We recommend soaking the oak cubes in dark rum a few days before adding the cubes to the beer.

O.G.: 1.065 READY: 6 WEEKS

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

KIT INVENTORY:

MAILLARD MALTS® SPECIALTY GRAIN

- 0.5 lbs English Dark Crystal
- 0.5 lbs Chocolate Malt
- 0.5 lbs Black Malt

MAILLARD MALTS® EXTRACTS & OTHER FERMENTABLES

- 6 lbs Gold malt syrup
- 2 lbs Gold DME (15 min late addition)

HOPTIMUS REX™ PREMIUM HOPS & OTHER FLAVORINGS

- 2 oz US Fuggle (60 min)
- 1 lb Lactose (15 min late addition)
- 4 oz Peace Coffee 2nd Crack Blend (grind coarsely and add to kettle at flameout)
- 3 oz American medium-heavy toast oak cubes (soaked in dark rum and added after fermentation)

YEAST

- Dry yeast (default): Safale S-04. Optimum temperature: 64-75°F
- Liquid yeast options: Wyeast #1968 London ESB Yeast. Optimum temperature: 64-72°F or White Labs WLP002 English Ale Yeast. Optimum temperature 65-68°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
- 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 ques-

tions 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.

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 6 lbs Gold malt syrup. Remove the kettle from the burner and stir in the Gold malt syrup.

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

- Add 2 oz US Fuggle hops and boil for 60 minutes.

- With 15 minutes remaining in the boil, add the remaining 2 lbs of DME and 1 lb of Lactose.

- At the end of the boil add 4 oz coarsely ground Peace Coffee Blend to the kettle once the heat is turned off. Allow the coffee to steep for approximately 20 minutes before chilling. Place the lid on the kettle during the steep.

6. Cool the wort. When coffee addition has steeped for 20 minutes, 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, 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. Add rum soaked oak cubes to the fermenter and allow to sit for an additional 1-2 weeks.

BOTTLING DAY—ABOUT 4 WEEKS AFTER BREWING DAY

18. Sanitize siphoning and bottling equipment.

19. 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.

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

21. Fill and cap bottles.

1-2 WEEKS AFTER BOTTLING DAY

22. Condition bottles at room temperature for 1-2 weeks. After this point, the bottles can be stored cool or cold.

23. Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!