TMAVE VYCEPNI 10 (CZECH DARK LAGER)

Official NORTHERN BREWER Instructional Document

Tmave (t' MAH vay - dark) Vycepni (ve CHEP nee - low-gravity or draught) is a session lager from the continent; "10" refers to the Czech practice of denoting original gravity (in degrees Plato) as part of the beer's name. A marriage of the intense malt character and color of Bavarian dark lagers with the liberal hopping of Bohemian Pilsners, these modest-strength, bottom-fermented quaffers are a rarity outside the Czech Republic. Garnet-brown and clear, a fat beige head holds down aromatic overtones of fresh-baked bread crust and chocolate; Wyeast's Staro Prague strain elevates the malt to absolutely bombastic levels (which makes it hard to believe this beer finishes at only about 3.8% abv). Spicy Saaz hops play across the full-bodied middle before a finish with lots more malt ending on a very subtle roasty note. Go ahead, have another half-liter!

O.G: 1.040 READY: 8 WEEKS

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

KIT INVENTORY:

MAILLARD MALTS™
SPECIALTY GRAIN

- 0.25 lbs CaraAroma
- 0.125 lbs Carafa III

MAILLARD MALTS™
EXTRACTS & OTHER FERMENTABLES

- 3.15 lbs Munich malt syrup (60 min)
- 2 lbs Briess Amber dried malt extract (60 min)

HOPTIMUS REX™
PREMIUM HOPS & OTHER FLAVORINGS

- 1 oz Perle (60 min)
- 1 oz Hersbrucker (60 min)
- 1 oz Saaz (15 min)

YEAST

- **WYEAST 2782 STARO PRAGUE LAGER.** From deep in the back recesses of the Wyeast archives, and originally sourced from a large brewery in Prague. Does not finish as dry as other Czech pils yeast strains. Medium to full body, moderate fruit, and distinct bready malt flavor dominating. Balance is slightly toward malt sweetness, and benefits from additional hop bitterness. Flocculation: Medium. Apparent attenuation: 70-74%. Optimum temp: 50-58 F.

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. For more detailed extract brewing instructions, please visit www.northernbrewer.com

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 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. 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.

2. Prepare a yeast starter. Follow the Yeast Starter Kit instructions. Allow the starter to incubate for at least one day.

ON BREWING DAY

3. Collect and heat 2.5 gallons of water.

4. 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.

5. Bring to a boil and add 3.15 lbs Munich malt syrup and 2 lbs Briess Amber DME. Remove the kettle from the burner and stir in the Munich malt syrup and Amber DME.

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

- Add 1 oz Perle hops and 1 oz Hersbrucker hops, and boil for 60 minutes.
- Add 1 oz Saaz hops 15 min before the end of the boil.

7. Cool the wort. When the 60-minute boil is finished, cool the wort as close to 58° 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 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. Measure specific gravity of the wort with a hydrometer and record.

13. Add yeast once the temperature of the wort is as close to 58°F as possible. 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, 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 50-58° F – move the fermenter to a warmer or cooler spot as needed.

17. Active fermentation ends. Approximately two 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.

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.

BEYOND BREWING DAY— SECONDARY FERMENTATION

19. Lagering. Slowly lower the temperature of the beer to as close to 35-40° F as your equipment allows. The best method is to lower the temperature by a couple of degrees each day until the target temperature is reached. Allow the beer to condition in the secondary fermenter for 4 weeks before proceeding with the next step. Timing now is somewhat flexible.

BOTTLING DAY—ABOUT 6 WEEKS 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). Use the following amounts, depending on which type of sugar you will use:

- Corn sugar (dextrose) $^{2}/_{3}$ cup in 16 oz water.
- Table sugar (sucrose) $^{5}/_{8}$ cup in 16 oz water.

Then 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!