



KegLand

WHAT IS IN THE KIT:



1 x FRESH³ NEIPA (Fresh Wort Kit)
2 x 25g Amarillo (Pellet Hop)
1 x LalBrew - American East Coast
Ale Yeast (New England)

TUTTI FRUITTI SESSION NEIPA

The Tutti Fruitti Session Neipa has been designed for the everyday working man who has a glass when they get home from a stressful day, or the lads on the sesh wanting to smash smash and smash some tasty haziness. There may be an in-between, but quite frankly I don't want to know about it! The Ninja is calm, calculated and patient for his moment to strike, much like this Session NEIPA it is one that you can comfortably consume and keep your wits about you.

BREW SPECIFICATION

| | | |
|--------|-------|-----------|
| Volume | | 24 litres |
| IBU's | | 25 |
| OG | | 1.042 |
| FG | | 1.010 |
| ABV | | 4.2% |
| Colour | | 5.5 EBC |

INSTRUCTIONS:

1 CLEANING & SANITATION

Clean and sanitise all brewing equipment that will come into contact with your beer (including fermenter, fermenter lid, mixing paddle/spoon, thermometer, air lock etc.) with a quality no-rinse sanitiser, such as StellarSan (KL05357). Refer to the instructions on the label of your no-rinse sanitiser for dosage and usage instructions.

2 ADD FRESH³ NEIPA (FRESH WORT KIT) TO FERMENTER

Open the lid and sanitise the neck of your NEIPA Fresh Wort Kit to prevent any wild yeast or bacteria which may be on the bag itself from being transferred into your brew. Pour the entire contents of your room temperature NEIPA Fresh Wort Kit into your fermenter. Super Kill Ethyl Sanitiser is ideal for this.

3 TOP UP YOUR FERMENTER WITH WATER

Add sufficient clean, cold potable (preferably pre-boiled) tap water to your fermenter to achieve a total volume of 24 litres in your fermenter.

4 PITCH THE YEAST

Ideally, the temperature of the wort should be 24°C before pitching the yeast. If the liquid is too hot then sit the fermenter in an ice bath or fermentation fridge until the temperature of the liquid has cooled down to below 24°C.

Ensure that the lid remains on the fermenter as much as possible and the thermometer is sanitised prior to each measurement to avoid contamination of your beer. Add the entire contents of the yeast sachet to your fermenter by gently sprinkling the yeast across the top of the wort. If desired, the wort can be gently stirred after 20 minutes or so.

5 FERMENT YOUR BEER

This step is the most important to get great tasting finished beer. Half fill your airlock or blow-off jar with no-rinse sanitiser at the correct dilution.

If you are using temperature control, the ideal schedule for this beer is 18°C for the first 5-7 days, then raise to 20°C once fermentation is almost complete until fermentation is finished. Raising the temperature at the end of fermentation is known as a diacetyl rest, and is important to ensure full attenuation and to allow the yeast to clean up the off flavours that can be produced as a result of fermentation.

If you do not have temperature control, try to maintain the fermentation at between 18°C - 24°C until fermentation is nearly complete, at which stage the fermenter can be moved somewhere warmer for the diacetyl rest.

The absolute best way to ensure you get consistently great beer is to get a small cheap/free fridge from Gumtree and make a fermentation chamber. This can be done easily with an inexpensive temperature controller (KL01946) and a heat belt (KL01953). You just plug the fridge and heat belt into the temperature controller and put the fermenter in the fridge, dial in the temperature and forget about it!

Note that if you are using a pressure capable fermenter you will get the best results at around 10-12psi. Allow pressure to build up with a spunding valve 24 hours after pitching.

6 DRY HOP

Feel free to experiment with the dry hop - different times and temperatures will often give different results. For the best results, add the dry hops (50g Amarillo) at the end of fermentation for at least 48 hours.

The amount of hops added during the dry hop stage can be varied according to your taste. The remaining hop pellets can be placed in the freezer in a zip-lock bag or vacuum sealed bag for a future brew.

7 KEG/BOTTLE/CAN YOUR FINISHED BEER

Once fermentation is done, it is time to transfer your finished beer! Ideally, cold crashing for at least 48 hours will give the best results before transferring. To determine that fermentation has finished, check the gravity over three consecutive days. If it is stable across three consecutive days then fermentation is done and the beer can be safely transferred to your bottles, cans or keg.

Do not transfer until fermentation is complete.

Bottling your beer: Use KegLand Amber Glass Bottles with Swing/Flip Top Lids (KL20947) or KegLand Amber PET Bottles with Screw Caps (KL19866 or KL19859). Please refer to our detailed beginners guide for bottling from a fermenter here:


<https://www.kegland.com.au/blog/post/a-beginners-guide-to-bottling-homebrew>

Kegging your beer: We would suggest carbonating and dispensing at 10-12 psi at 2°C for best results. Refer to our detailed beginners guide for kegging from a fermenter here:

<https://www.kegland.com.au/blog/post/how-to-keg-your-beer-a-basic-guide>

Canning your beer: To transfer your finished beer into cans we would suggest kegging and carbonating at 11psi at 2°C then transferring to cans. Refer to our detailed beginners guide for canning here:

<https://www.kegland.com.au/blog/post/how-to-can-your-beer-a-beginners-guide>



MY RATING:
1 2 3 4 5

APPEARANCE

AROMA

TASTE

OVERALL

BREW DAY QUESTION?

Our friendly staff are ready to help!

EMAIL US 24/7
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