

in order to craft a pure brew, unique to surrounding space where the ninja brewer finds himself, she will only brew with the cleanest obtainable local water.

The ninja brewer recognizes that yeast is the biotic engine that drives the beer making process. Like the experienced bee-keeper he will often be cultivating multiple strains simultaneously and selectively breeding his favorites to produce a colony with the perfect characteristics.

To feed his yeast friends and impart the optimal flavor and color to his brew, the ninja brewer carefully chooses his barley.

Summoning the awesome flavoring and aroma powers contained in the flowers hops, the ninja brewer departs the distinctive and finishing touches on his brew.

Like life and the earth itself, water is the primary ingredient of beer. Envisioning 5 gallons of beer, the ninja brewer will initially only add half that amount to his boiling kettle.

OPENING THE MALTED BARLEY ninja star

Sanitation is of the utmost importance to the ninja brewer. Cleansing his mind, body and spirit as well as his brewing tools, the ninja brewer is constantly battling any impure contaminants.

Allows mindful .he ninja brew begins by cleansing the tools of he will engage with during the brewing process: the stopper, airlock and funnel in a iodophor solution.

Enlisting the help of his ninja brewer brother (or boyu, in the parlance of this place) the ninja brewer pour the malted barley into the boiling sock, places it in water and exposes the whole system to the open fire.

With the goal of building up to all grain brewing, the ninja brewer begins his life as a libation warrior by first mastering the brewing process using malt extracts.

MOVE CLEANING SCENE

The ninja brewer next brings the wort to a boil adds his first batch of hop flowers to bitter the brew which will boil for the complete hour: hence their name of, yes, bittering hops. During the last half of an hour the ninja brewers will selectively add floavoring hops.....keep it rolling

Cool wort
Pour wort into carboy
Pitch yeast
Add rest of water

BOTTLING

Dried Malt Extract

Here we have the dried malt extract. The catalyst of CO₂ and engine of ninja carbonation. The two ninjas must work together to open the bag and free the malt extract from its plastic prison. While one ninja kneels and presents the extract, the other prepares his knives and in one swift motion cuts and liberates the malt extract from its bag of bondage.

Priming Sugar/Carbonation

The ninjas must measure the malt extract and place it into a pot. For every 5 gallons of beer, one and one quarter cups of extract are needed. The precision of the measurements will determine success or failure, so only the ninja that is pure of heart and steady of hand can undertake this exacting job.

Water/sugar water

The priming sugar must first be dissolved and purified by boiling it in a pint of water. As our ninjas prepare to undertake their alchemy and create the 'Priming Wart', they utter secret incantations to insure that their endeavor is 'Ninpo'.

Sterilizing Bottles

In ninja bottling, as in all of ninja brewing, cleanliness is of the utmost importance. Our ninjas now prepare to destroy all the impure contaminants that may inhabit the chosen containers of their sacred elixir. Our ninjas have filled a bucket with water and iodine, the long held secret sterilization formula of the ninja. Speed is the second key in ensuring the purity of bottle. After years of training and meditation, our ninjas have reached a level where the bottles and the bucket are made one.

Drying Bottles

After 10 minutes in the secret ninja cleansing fluid, the bottles are racked and dried. Only the hand of a ninja, with the quickness of a jaguar and the precision of a hawk, can complete this task with the nproper dexterity.

Sterilizing caps

The caps, each an ode to the United States of America, must be freed from all contaminates. In boiling water, they are made pure and ready to sit atop a bottle of ninja brew. The ninja knows not pain and picks the caps from the scalding water to make sure they remain clean.

Carrying Beer to be bottled

Our ninjas must now carry the sacred brew from its fermentation lair to the hall of bottling. With special care, the ninjas cradle the brew, making sure that the contents remain tranquil.

Preparing the Syphon

The siphon is the conduit that transports the sacred brew from fermenter to bottling bucket. The ninja knows that to create suction, he must first add water.

Syphoning into Bottling bucket

Sometimes gravity is your friend. The ninja places the siphon in the brew and prepares for the transfer. As the liquid flows, the ninjas put their mental practice of transmitting positive ionization into effect. (Chant: Om Om Om Om Om Om Om Om Om Om)

Taking a hydrometer reading

To determine the brew's specific gravity, the ninja takes a hydrometer reading. 1.020. Just right.

Collecting the yeast

The ninja brewers take glass carboy, the home of fermentation and the locus of yeast catalization. Now that its work has been done, the ninja collects the yeast. This living organism will be used again, but in the interim our ninjas will put this yeast in their refrigerated temple where it will reside.

Bottling

And now the ninjas begin to bottle. The brew flows into its home where it will live until such time that the ninja calls on it for sustenance.