Cherry Bonbon Dessert Stout

What You Get

1 St. Patrick's Irish Stout Brewing Extract (HME)

1 Packet of BrewMax LME Smooth

2 Packet's of BrewMax LME Robust

2 Packet's of Lactose

1 Packet of Crystal 40 Malt

1 Packet of Carapils Malt

1 Packet of Chocolate Malt

2 Packets of Cacao Nibs

2 Muslin Hop Sacks

1 Packet of S-33 Dry Ale Yeast

1 Packet of No-Rinse Cleanser

You Provide

16oz Dark Sweet Frozen Cherrys

2oz Cognac or Cherry Brandy

1 Tablespoon Vanilla Extract

STEP 1: Sanitizing

Cleaning is one of the most important steps in brewing. It kills microscopic bacteria, wild yeast, and molds that may cause off-flavors in your beer. **Make certain to clean all equipment that comes in contact with your beer by following the directions below:**

1. Fill clean keg with warm water to line mark 1 on the back, then add ½ pack (about 1 tablespoon) of No-Rinse Cleanser and stir until dissolved. Once dissolved, the solution is ready to use. Save the remaining ½ of No-Rinse Cleanser because you will need it for bottling.

2. Screw-on the lid and swirl the keg so that the cleaning solution makes contact with the entire interior of the keg, including the underside of the lid. Note that the ventilation notches under the lid may leak the solution. Allow to sit for at least 2 minutes and swirl again.

3. To clean the spigot, open it fully and allow the liquid to flow for 5 seconds, and then close.

4. Pour the rest of the solution from the keg into a large bowl. Place your spoon/whisk, can opener, and measuring cup into the bowl to keep them cleaned throughout the brewing process. Leave them immersed for at least 2 minutes in a cleaning solution prior to use.

5. After all, surfaces have been thoroughly cleaned, do not rinse or dry the keg or utensils. Return lid to the top of the keg, proceed immediately to brewing.

STEP 2: BREWING

Brewing beer is the process of combining a starch source (in this case, a malt brewing extract) with yeast. Once combined, the yeast eats the sugars in the malt, producing alcohol and carbon dioxide (CO2). This process is called fermentation.

1. Remove the yeast packet from under the lid of the can of Brewing Extract, then place the unopened can & LME in hot tap water.

2. Place all 3 packets of grain into the muslin sack, and tie it closed so that the grain has room to flow freely within the sack.

3. Add 8 cups of water to your 1 gallon or larger boil pot. Bring the water to a temperature of 155-165 F and hold the temperature at that range. Once the water has reached the desired temperature, add in the grain sack and allow it to steep for 30 minutes, while keeping the correct range for the entire 30 minutes

4. After 30 minutes, turn off the heat and remove the grain sack from the pot and place it in a colander to drain, so that the run-off flows back into the pot, and rinse the sack with one cup of hot water (approx. 160 degrees F) and allow that to also flow back into the pot. Do not squeeze the grain sack. Once drained, discard the spent grains.

5. Add all 3 packets of LME to the grain water and stir until incorporated. Next, bring this mixture to a low, rolling boil, stirring occasionally to avoid scorching.

6. Once the boil is achieved, add in all the lactose sugar, stirring until dissolved, and allow to boil for 5 minutes, stirring occasionally to avoid scorching. While the mixture is boiling, place both

packets of cocoa nibs onto the second muslin sack, and tie closed so that the nibs can flow loosely within the sack.

7. Once 5 minutes has elapsed, add in the sack of cacao nibs and allow this mixture to maintain a low boil for an additional, 5 minutes, stirring occasionally so that the mixture does not burn. Remove from heat.

8. Open the can of Brewing Extract and pour the contents into the hot mixture in your pot. Stir until thoroughly mixed. This mixture of unfermented beer is called wort.

9. Fill your fermenter with cold tap water to the mark 1 on the back. If using any other fermenter this would be approximately 1 gallon of water.

10. Pour the wort into your fermenter, and then bring the volume of the fermenter to mark 2 by adding more cold water. (If you have a different fermenter top it off to 8.5 liters)

11. Stir your wort mixture vigorously with your sanitized spoon or whisk.

12. Sprinkle the S-33 yeast packet into the keg, and screw on the lid. Do not stir.

Put your fermenter in a location with a consistent temperature between 68° and 78° F, and out of direct sunlight. Ferment for 14 days.

STEP 3: Adding Extras

Adding extras is the process of adding additional ingredients to a beer that will impart more flavor and aroma in your finished brew.

1. On day 7 of fermentation, sanitize a bender and add the 16 ounces of frozen cherries to the blender with one tablespoon of vanilla and 2 ounces of Cognac, puree.

2. Carefully open the fermenter and add the fruit puree, vanilla, and cognac mixture. Replace lid on fermenter and allow to ferment for 7 more days (14 days total fermentation)

STEP 4: Bottling & Carbonating

After 14 days, taste a small sample to determine if the beer is fully fermented and ready to bottle. If it tastes like flat beer, it is ready. If it’s sweet, then it’s not ready. Let it ferment for 3 more days (17 total). At this point, it is time to bottle. *Do not let it sit in the fermenter for longer than 24 days total.*

1. When your beer is ready to bottle, fill a 1-gallon container with warm water, then add the remaining ½ pack of the No-Rinse Cleanser and stir until dissolved. Once dissolved, it is ready to use.

2. Distribute the cleaning solution equally among the bottles. Screw-on caps (or cover with a metal cap if using glass bottles) and shake bottles vigorously. Allow to sit 10 minutes, then shake the bottles again. Remove caps and empty all cleaning solution into a large bowl. Use this solution to clean any other equipment you may be used for bottling. Do not rinse.

3. Add 2 Carbonation Drops to each 740-mL bottle. For 1-liter bottles, add 2 ½ drops; for ½-liter bottles add 1 drop. Alternatively, you can add table sugar using this table as a guide.

4. Holding the bottle at an angle, fill each bottle to about 2 inches from the bottle's top.

5. Place caps on bottles, hand tighten, and gently turn the bottle over to check the bottle's seal. It is not necessary to shake them.

6. Store the bottles upright and out of direct sunlight in a location with a consistent temperature between 70°-76°F or 21°-24°C. Allow sitting for a minimum of 14 days. If the temperature is cooler than suggested it may take an additional week to reach full carbonation.

Tip from our Brewmasters

This recipe benefits from a 24-hour cold crash prior to bottling.

After the primary carbonation has taken place your beer is ready to drink. We recommend putting 1 bottle in the refrigerator at first for 48 hrs. After 48hrs. give it a try and if it is up to your liking put the rest of your beer in the fridge. If it does not taste quite right, leave the bottles out at room temp for another week or so. Keep following this method until your brew tastes just how you like it.

This process is called conditioning and during this time the yeast left in your beer can help clean up any off-flavors. Almost everything gets a little better with time and so will your beer.