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Sinful Double Chocolate Stout

A holiday ale from years past, this recipe was just too good to let go, and is now a permanent addition to our Premium Ingredient Kit line. This devilishly delicious Double Chocolate Stout is loaded with chocolate, roasted, and crystal malts for a dark, rich, and smooth beer. A healthy addition of Cocoa Powder and Dark Brown Sugar top off a huge amount of malt extract, and Hops round the whole beer out. Age this beer at least two weeks and you won't be disappointed. Keep some for two months and you will be thrilled. Just try and keep some for yourself!

INGREDIENT KIT CHECKLIST

- 1 Package of crushed grains including Chocolate malt, Crystal malt, Roasted Barley, and Black Patent
- 2 Cheesecloth grain bags
- 1 Bag containing Dark dry malt extract, Maltodextrin, and hops for bittering
- 1 Package hops for finishing
- 1 Package Cocoa Powder
- 1 Package Dark Brown Sugar
- 1 Package of Irish Moss for clarifier
- 1 Package of Priming Sugar
- 1 Pack of US-04 Ale yeast

QUICK TIME REFERENCE

- Step 1– Make Chocolate syrup with cocoa and brown sugar
- Step 2 – Steep Grains and remove at 170°F
- Step 3 – Add Malt with Bittering Hops and chocolate syrup (start 60 min Boil)
- Step 4 – Add Irish Moss (after 45 minutes of Boil)
- Step 5 – Add Finishing Hops (after 55 minutes of Boil)
- Step 6 – Cool
- Step 7 – Add Yeast and Ferment
- Step 8 – Add Priming Sugar and Bottle
- Step 9 – Carbonate, Age, and Enjoy!

STEP 1 Make a chocolate syrup. This is an extra step that will make it easier to mix the chocolate into the brew. To make the syrup, bring 2 to 3 cups of water to a boil in a medium saucepan. Dissolve the brown sugar and cocoa powder, mixing thoroughly. Lower to medium low heat and cook 5-10 minutes. Stir this constantly to avoid scorching the chocolate. You can set this aside when it is done.

STEP 2 Heat 5 ½ - 6 gallons of water in a large pot. If you don't have a pot that large, heat as much water as you can (at least 3 gallons). Whatever size pot you use just be sure there is 2-4 inches of head space for boiling. Put all the crushed grains into the two cheesecloth bags, and tie a knot in the top. Drop the bags into the water while it is being heated. Remove the bag of grain when the temperature reaches 170°F. Note that more color and flavor can be obtained from the grains by steeping them at 170°F for 10-15 minutes; but to avoid off flavors don't heat the grains above 170°F.

STEP 3 Turn off the heat or take the pot off the burner. Add the bag containing Dry Malt Extract and hops and the Chocolate Syrup you made in Step 1. Malt Extract is hard to dissolve, so keep stirring until the malt extract dissolves. Once the malt extract is dissolved, bring the pot up to a boil and start your timer for 1 hour (60 minutes) from that point. The Bittering Hops (that's the green stuff) will float to the top, and often stick to the inside surface of the pot with the foam. Keep scraping them back down into the liquid to get the bitterness into the beer.

TIP: Watch out for boil overs! Keep a close eye on the pot early in the boil to watch for rising foam. Keep a cup or spray bottle of cold water close and use it to take the foam down if it gets out of hand.

STEP 4 15 minutes before the end of the boil (or 45 minutes after the start of the boil) add Irish Moss. Stir it in while the boil continues. This is a natural clarifier and will help settle out proteins and other particles that may cloud your beer.

STEP 5 5 minutes before the end of the boil (or 55 minutes after the start of the boil) add the contents of the package marked Finishing Hops, stir them in.

STEP 6 At this point, procedure varies depending on what equipment you are using. The idea is to get the beer down to about 75°F quickly without contaminating it with bacteria. If you have a Wort Chiller, use it now to cool the beer quickly. If you don't, you may want to surround the brewpot with cold water or ice to bring the temperature down as quickly as possible. Siphon the beer into your primary fermenter leaving behind as much sediment in the brewpot as you can. It's okay splash and introduce oxygen at this point - yeast need oxygen at first to reproduce. If you boiled less than 5 gallons of beer (or have less than 5 gallons due to evaporation during the boil), add cool water now to bring the volume up to 5 gallons.

If you are doing this, it is best to have pre-boiled and cooled the water you are going to add (though not absolutely necessary). At this time you can take a hydrometer reading (Original Gravity Reading).

STEP 7 After the beer is cooled and in the fermenter, it is time to add the yeast. You can just tear open the package of dry ale yeast and sprinkle it on top of the wort. Seal your fermenter and attach the airlock and stopper. Fill the airlock with water or vodka and set in a cool, dark place to ferment.

Fermentation is the process of yeast consuming sugars and producing CO₂ and alcohol. When fermentation is done, there will be no activity in the airlock for a couple of days and the beer will be flat, still, and clear (or clarifying). At this time you can take a hydrometer reading (Final Gravity Reading). If you have a consistent hydrometer reading over the course of a couple of days the beer is ready to bottle.

STEP 8 When the beer is ready to bottle, siphon the beer into a bottling bucket or other sanitized container to get it off any sediment. Dissolve the pack of Corn Sugar into about 2 cups of water or 2 cups of the fermented beer. Bring this just to a boil for sanitation, then cool it. Pour this back into the beer, and stir gently but thoroughly to distribute the sugar. If the batch volume is more than ½ gallon short, boil additional water to bring the total volume to five gallons. Siphon into clean, sanitized bottles and cap.

STEP 9 Leave at room temperature for AT LEAST two weeks to carbonate (longer if you can stand it!) Remember: homebrew improves with age. Be Patient, Enjoy, and Happy Homebrewing!