BREWER'S EST. BEST 1992

Whisky Barrel Stout

Specially selected dark malt extracts and specialty grains combine to release a delightful bouquet of chocolate and roast. We have included a package of genuine whisky barrel oak chips to impart flavors of oak and whisky.

IBUs: 35- 38	OG: 1.061 - 1.065	FG: 1.016 - 1.019
ABV: 5.5% - 6.0%	Difficulty: Intermediate	Color: Black

Contents

- Ingredients
- Priming Sugar
- Grain Bag(s)
- Bottle Caps
- Brewing Procedures

Hops may vary due to availablity.

Glossary

OG
Original Gravity

SG
Specific Gravity

FG
Final Gravity

CO2
Carbon Dioxide

DME
Dried Malt Extract

LME
Liquid Malt Extract

IBU
International Bittering Units *(Tinseth)*

ABV
Alcohol by Volume

Ingredients

FERMENTABLES
- 3.3 lb. Special Dark LME
- 3.3 lb. Light LME
- 1 lb. Amber DME

SPECIALTY GRAINS
- 6 oz. Roasted Barley
- 8 oz. Dark Chocolate
- 8 oz. Caramel 90L

HOPS
- .5 oz. Millenium Bittering
- .5 oz. Mt Rainier Flavoring

YEAST
- 1 Sachet

OAK CHIPS
- 2.5 oz. Whisky Barrel Chips

Recommended Procedures

BREW DAY (DATE __/__/__)

1. READ

Read all of the recommended procedures before you begin.

2. SANITIZE

Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer.

3. STEEP GRAINS

Pour 2.5 gallons of clean water into your brew pot and begin to heat[1]. Pour crushed grains into grain bag and tie a loose knot at the top of the bag[2]. When the water is within an appropriate steeping temperature (150º - 165ºF) place the grain bag into the brew pot[3]. Steep grains for approximately 20 minutes. Remove grain bag and without squeezing, allow liquid to drain back into brew pot. Your water is now wort.

4. START BOIL

Bring your wort to a gentle, rolling boil. Add all of the included LME and DME to the boiling wort[4]. Continuously stir the extract into the wort as it returns to a gentle, rolling boil[5].

5. ADD HOPS[6]

Slowly sprinkle the bittering hops into the boiling wort. Be careful not to let the wort boil over the pot. Using the provided BREW DAY SCHEDULE (right), note the time the bittering hops were added. Continue the gentle, rolling boil.

6. FOLLOW SCHEDULE

The BREW DAY SCHEDULE (right) will guide you through the remaining addition of ingredients until the boil is complete. Fill in the estimated times to help keep your brew on schedule.

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Recommended Brew Day Equipment

- 4 Gal. Brew Pot (or larger)
- 6.5 Gal. Fermenter
- Airlock
- Long Spoon or Paddle
- Hydrometer
- Thermometer
- No-Rinse Sanitizer
- Cleanser

Brew Tips

[1]The volume of wort boiled affects hop utilization. Boiling more than 2.5 gallons will increase the IBU's and they will decrease if wort volume is less than 2.5 gallons. IBU's for this recipe are calculated for a 2.5 gallon boil.

[2]The grains should not be compacted inside the bag. Grains should steep loosely allowing the hot water to soak into all of the grain evenly.

[3]Pay careful attention not to let your steeping water exceed 170ºF which leeches tannins into the wort.

[4]Run canisters of LME under hot water to allow the extract to pour easier.

[5]Pay careful attention that the extract does not accumulate and caramelize on the bottom of your brew pot.

[6]When consumed, hops can cause malignant hyperthermia in dogs, sometimes with fatal results.

BREW DAY SCHEDULE

1. Add .5 oz Millennium Bittering hops __:__ (time)
2. Boil 40 minutes
3. Add .5 oz. Mt. Rainier Flavoring hops __:__ (time)
4. Boil final 20 minutes
5. Terminate boil __:__ (time)

Total Boil Time: 60 Minutes

Continue to Step #7

Recommended Procedures *(continued)*

7. COOL WORT & TRANSFER

Cool the wort down to approximately 70ºF by placing the brew pot in a sink filled with ice water[7]. Pour or siphon wort into a sanitized fermenter. Avoid transferring the heavy sediment (trub) from the brew pot to the fermenter.

8. ADD WATER

Add enough clean water (approx. 64º - 72ºF) to the fermenter to bring your wort to approximately 5 gallons. Thoroughly stir the water into the wort. Be careful not to add a volume of water that will cause the wort to fall outside of the OG range specified in the BREW STATS[8]. Once you are satisfied your wort is at the proper volume and within the OG range, record the OG in the ABV% CALCULATOR (right).

9. PITCH YEAST

Sprinkle the contents of the yeast sachet over top of the entire wort surface and stir well with sanitized spoon or paddle. Firmly secure the lid onto the fermenter. Fill your airlock halfway with water and gently twist the airlock into the grommeted lid. Move fermenter to a dark, warm, temperature-stable area (approx. 64º - 72ºF).

FERMENTATION

10. MONITOR & RECORD

The wort will begin to ferment within 24 hours and you will notice CO_2 releasing (bubbling) out of the airlock. Within 4 - 6 days the bubbling will slow down until you see no more CO_2 being released. When fermentation is complete (no bubbles for 48 hours) take a FG reading with a sanitized hydrometer and record it in your ABV% CALCULATOR[9].

Whisky Barrel Chips Aging

11. Add Whisky Barrel Chips

Whisky Barrel Chips must be sanitized by boiling in 1 cup of water for 5 minutes. After your chips have been sanitized, add to the fermenter, then rack your beer on to them. Firmly secure your airlock on to your fermenter. Leave your beer in contact with these chips for 3 to 4 weeks.[11] On bottling day carefully siphon your beer away from the chips and into your bottling bucket. If you do not use a secondary fermenter, then add the chips to your primary after fermentation has completed and leave for the recommended contact time.

BOTTLING DAY (DATE __/__/__)

12. READ

Read all of the recommended procedures before you begin.

13. SANITIZE

Thoroughly clean and sanitize ALL brewing equipment and utensils that will come in contact with any ingredients, wort or beer.

14. PREPARE PRIMING SUGAR

In a small saucepan dissolve priming sugar into 2 cups of boiling water for 5 minutes. Pour this mixture into a clean bottling bucket. Carefully siphon beer from the fermenter to a bottling bucket. Avoid transferring any sediment. Stir gently for about a minute.

15. BOTTLE

Using your siphon setup and bottling wand, fill the bottles[12] to within approximately one inch of the top of the bottle. Use a bottle capper to apply sanitized crown caps.

16. BOTTLE CONDITION

Move the bottles to a dark, warm, temperature-stable area (approx. 64º - 72ºF). Over the next two weeks the bottles will naturally carbonate. Carbonation times vary depending on the temperature and beer style, so be patient if it takes a week or so longer.

CHILL & ENJOY YOUR TASTY BREW AND THANK YOU FOR CHOOSING BREWER'S BEST® PRODUCTS.

Brew Tips

[7]To avoid bacteria growth do this as rapidly as possible. Do not add ice directly to the wort. Alternatively, you can use a brewing accessory like a Wort Chiller.

[8]Use a sanitized hydrometer while adding water to monitor the SG.

[9]Consider transferring your beer to a secondary carboy, see "Two-Stage (Secondary) Fermentation" sidebar below.

[10]Optionally, you can place the chips in a mesh bag attached to a string. This will allow you to easily remove the chips before siphoning the beer into your bottling bucket.

[11] For more intense Oak character, age for an extended period of time. For more intense Whisly flavor, consider fortifying the beer with your favorite Bourbon Whisky before bottling.

[12]Use standard crown bottles, preferably amber color. Make sure bottles are thoroughly clean. Use a bottle brush if necessary to remove stubborn deposits. Bottles should be sanitized prior to filling.

Two-Stage (Secondary) Fermentation

Brewer's Best® recommends home brewers employ the practice of a two-stage fermentation. This will allow your finished beer to have more clarity and an overall better, purer flavor. All you need is a 5-gallon carboy, drilled stopper, airlock and siphon setup to transfer the beer. You will also need to monitor and record the SG with your hydrometer when the beer is in the 'primary'. When the fermentation slows (5-7 days), but before it completes, simply transfer the beer into the carboy and allow fermentation to finish in the 'secondary'. Leave the beer for about two weeks and then proceed to Bottling Day. Consult your local retailer to learn more about this technique.

(SECONDARY RACK DATE __/__/__)

Recommended Bottling Day Equipment

- 6.5 Gal. Bottling Bucket
- Siphon Setup
- Bottle Filling Wand
- 12 oz. Bottles (approx. 53)
- Brewer's Best® Crown Caps
- Bottle Brush
- Capper
- Sanitizer

ABV% Calculator

(OG - FG) x 131.25 = ABV%

(_____* - _____**) x 131.25 = _____%

*OG from Step #8

**FG from Step #10

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