



## Barley's Brew: Chocolate Orange Stout Instructions

### RECIPE INCLUDES:

- 1 Can St. Patricks Irish Stout Brewing Extract
- 1 Packet Dry Brewing Yeast (under lid of Brewing Extract)
- 1 BrewMax DME Softpack - Pale
- 1 Packet No-Rinse Cleanser

### YOU PROVIDE:

- 3 Medium Sized Oranges
- 1 box (4 oz.) of Bakers Unsweetened Chocolate Squares OR ¼ cup of unsweetened cocoa powder (*The chocolate squares contain natural oils, so they will give your beer more mouthfeel but a lower head retention. The cocoa powder will offer a better head retention, but less mouthfeel.*)
- 1/2 Cup Vodka

### Additional Information

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OG: 1.050 (approx.) -- FG: 1.012 (approx.)

Suggested conditioning time is 2 to 4 weeks.

Flavor: Balanced

ABV (alc/vol): 5

SRM (Color): 29

IBU (Bitterness): 45

## STEP 1: SANITIZING

Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions to download by [visiting our help desk.](#))



**NOTE: BE SURE TO SANITIZE EVERYTHING THAT WILL COME INTO CONTACT WITH YOUR BEER.**

## 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 (CO<sub>2</sub>). This process is called fermentation.

1. Remove the yeast packet from under the lid of the can of brewing extract and place the unopened can in hot tap water.
2. Using a sanitized measuring cup, pour 6 cups of water into your clean 3-quart or larger pot. Bring the water to a boil, then remove from heat.
3. Open the can of St. Patrick's Irish Stout brewing extract and the BrewMax DME packet, and pour both of their contents into the hot water. Then add the box of Bakers Unsweetened Chocolate OR your cocoa powder to your pot. Stir until thoroughly mixed. It could take 4-5 minutes to completely dissolve the chocolate squares, but you want to keep stirring until everything is completely dissolved. This mixture is called wort.
4. Fill keg with cold tap water to the 4-quart mark on the back.
5. Pour the wort into the keg, and then bring the volume of the keg to the 8.5-quart mark by adding more cold water. Stir vigorously with the spoon or whisk.
6. Sprinkle the supplied yeast into keg, then screw on lid. Do not stir.
7. Put your keg in a location with a consistent temperature between 68° and 76° F (20°-25° C) and out of direct sunlight.
8. After you have placed your keg in a cool dry place, you need to prepare your orange. You want to peel all 3 oranges, making sure not to peel too deep. You don't want any of the white "pith" that is underneath the skin, as this can leave an unwanted bitter flavor in your beer. Peel just deep enough to remove the orange skin.
9. Next, place the orange peels into a sanitized jar (or another air tight container) and fill with a ½ cup of vodka. If you are using a different sized container, you want to add enough vodka to cover and sanitize your orange peels. Set jar aside with fermenter.
10. After 1 week of fermentation, very carefully add the contents of the air tight container to your keg, including the vodka. Pour slowly as to not disturb your fermenting wort too much.
11. Do not stir. Put your fermenter lid back on and let ferment for an additional 2 weeks. You will be fermenting for 3 weeks total.

Your fermentation will usually reach its peak in 2 to 5 days (this is also known as "high



krausen”). You may see a layer of foam on top of the wort, and sediment will accumulate at the bottom of the fermenter. This is totally normal. After high krausen the foam and activity will subside and your batch will appear to be dormant. Your beer is still fermenting. The yeast is still at work slowly finishing the fermentation process.

## Step 3: BOTTLING AND CARBONATING

Follow the steps outlined in your Mr. Beer Kit Instructions. (You can find a copy of these instructions to download by [visiting our help desk.](#))