



A Darker Shade of Blonde Stout Brewing Instructions

What You Get

- 1 Can Golden Ale Brewing Extract
- 1 Can Czech Pilsner Brewing Extract
- 2 Packets Oat Flakes
- 1 Packet Cacao Nibs
- 2 Muslin Hop Sacks
- 1 Packet S-04 Dry Ale Yeast
- 1 Packet No-Rinse Cleanser

You Provide

- 2.5 oz Coffee Beans
- 1/2 tsp Vanilla Extract

Step 1: Sanitize

Cleaning and sanitizing are some of the most important steps in brewing. Make sure anything that touches your beer is properly sanitized before use.

1. Fill the fermenter with warm water to line 1.
 2. Add 1/2 packet of No-Rinse Cleanser and stir until dissolved.
 3. Save the remaining 1/2 packet of cleanser for bottling.
 4. Swirl the sanitizer to coat the inside of the fermenter and lid.
 5. Open the spigot and let sanitizer flow for 5 seconds, then close.
 6. Pour the remaining sanitizer into a large bowl.
 7. Soak your spoon, whisk, can opener, measuring cup, and muslin sacks in the sanitizer for at least 2 minutes.
 8. Do not rinse or dry sanitized equipment.
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Step 2: Prepare the Extracts and Oats

1. Remove the yeast packet from under the lids of the Brewing Extract cans.
 2. Do not use the yeast packet from under the lids for this recipe.
 3. Place the unopened Golden Ale Brewing Extract and Czech Pilsner Brewing Extract cans in hot tap water.
 4. Add both packets of oat flakes to one muslin sack.
 5. Tie the oat sack closed loosely so the oats can move freely inside the sack.
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Step 3: Steep the Oats

1. Add 8 cups of water to a 1-gallon or larger pot.
2. Heat the water to 155–165°F.
3. Add the oat sack to the pot.
4. Steep the oats for 30 minutes, maintaining 155–165°F.
5. After 30 minutes, turn off the heat and remove the oat sack.
6. Place the oat sack in a colander over the pot.
7. Rinse the oat sack with 1 cup of hot water around 160°F, allowing the runoff to drain back into the pot.
8. Do not squeeze the oat sack.
9. Discard the used oat sack.

Oat Note: The oat flakes help create the smooth, rounded body that makes this blonde stout drink richer than it looks.

Step 4: Boil Briefly and Add Extracts

1. Bring the oat water to a boil.
2. Once it reaches a boil, remove the pot from heat.
3. Open the Golden Ale Brewing Extract.
4. Add it to the hot mixture and stir until mixed.
5. Open the Czech Pilsner Brewing Extract.





6. Add it to the hot mixture and stir until fully combined.
 7. This mixture is called wort.
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Step 5: Fill the Fermenter

1. Fill the fermenter with cold tap water to line 1.
 2. Pour the wort into the fermenter.
 3. Top off with cold water to line 2, or to 8.5 liters if using another fermenter.
 4. Stir the wort vigorously with a sanitized spoon or whisk.
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Step 6: Add Yeast and Ferment

1. Sprinkle the S-04 Dry Ale Yeast into the fermenter.
 2. Do not stir after adding yeast.
 3. Secure the fermenter lid.
 4. Place the fermenter out of direct sunlight in a location with a consistent temperature between 68°F and 78°F.
 5. Ferment for 21 days.
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Step 7: Add Cacao, Coffee, and Vanilla on Day 14

On day 14, add the stout-style extras.

1. Sanitize the remaining muslin sack.
2. Add the cacao nibs and 2.5 oz coffee beans to the sanitized muslin sack.
3. Tie the sack closed.
4. Carefully remove the fermenter lid.
5. Add the muslin sack to the fermenter.
6. Pour 1/2 tsp vanilla extract into the fermenter.
7. Do not stir.
8. Close the fermenter right away.





9. Let the beer ferment for 7 more days.

Extras Note: Cacao nibs, coffee beans, and vanilla create the stout-like chocolate, coffee, and smooth dessert character while keeping the beer lighter in appearance.

Step 8: Cold Crash for 24 Hours

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

1. After 21 days of fermentation, taste a small sample.
2. If it tastes like flat beer, it is ready to cold crash.
3. If it tastes sweet, let it ferment for 3 more days before cold crashing.
4. Do not leave the beer in the fermenter longer than 24 days total.
5. Place the fermenter in the refrigerator for 24 hours.
6. Keep the fermenter still while it chills.
7. After 24 hours, bottle the beer while it is still cold.

Cold Crash Note: Cold crashing helps yeast, oat sediment, coffee, and cacao particles settle before bottling, which can improve clarity and reduce sediment in the finished beer.

Step 9: Bottle and Carbonate

1. Fill a 1-gallon container with warm water.
2. Add the remaining 1/2 packet of No-Rinse Cleanser and stir until dissolved.
3. Distribute the sanitizer equally among your bottles.
4. Cap the bottles and shake vigorously.
5. Let bottles sit for 10 minutes, then shake again.
6. Empty the sanitizer into a large bowl and use it to sanitize any other bottling equipment.
7. Do not rinse.
8. Add 2 carbonation drops to each 740 mL bottle.
9. Fill each bottle at an angle, leaving about 2 inches of headspace.
10. Cap bottles tightly.
11. Gently turn each bottle over to check the seal.





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12. Store bottles upright and out of direct sunlight at 70°F to 76°F.

13. Carbonate for at least 14 days. Cooler temperatures may require an additional week.

Step 10: Enjoy

1. After carbonation, chill one bottle for 48 hours.
2. Pour slowly into a glass, leaving the sediment behind in the bottle.
3. Take a sip and enjoy it. You just crushed this recipe.
4. If the beer still tastes young, leave the remaining bottles at room temperature for another week or two, then try again.



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