



Breakfast Stout Eh Brewing Instructions

What You Get

- 1 Can St. Patrick's Irish Stout Brewing Extract
- 1 Can Bewitched Amber Ale Brewing Extract
- 1 Packet Robust LME
- 2 Packets Dry Brewing Yeast under the lids of the Brewing Extract
- 1 Packet Booster
- 1 Packet Nugget Hops
- 1 Packet Fuggle Hops
- 2 Packets Oak Chips
- 1 Packet Nottingham Dry Ale Yeast
- 4 Muslin Hop Sacks
- 1 Packet No-Rinse Cleanser

What You Provide

- 1/2 cup Maple Syrup
- 1/2 cup Bourbon
- 2 oz Sumatra coffee beans, cracked
- 1 oz Bittersweet baker's chocolate

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, LME, and Hops

1. Remove the yeast packets from under the lids of both Brewing Extract cans.
 2. Do not use the yeast packets from under the lids for this recipe.
 3. Place the unopened cans of St. Patrick's Irish Stout Brewing Extract and Bewitched Amber Ale Brewing Extract in hot tap water.
 4. Place the unopened Robust LME packet in hot tap water.
 5. Add the Nugget hops to one muslin hop sack.
 6. Tie the Nugget hop sack closed loosely and trim away excess material if needed.
 7. Split the Fuggle hops evenly between two muslin hop sacks.
 8. Tie both Fuggle hop sacks closed loosely and trim away excess material if needed.
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Step 3: Dissolve Booster and Start the Boil

1. Add 8 cups of cool water to a 3-quart or larger pot.
2. Add the Booster to the cool water.
3. Stir until the Booster is dissolved.
4. Begin heating the mixture over medium-high heat.
5. Stir often while heating to help prevent scorching.

Booster Note: Booster dissolves best in cool water before heating. Stirring while the mixture heats helps keep it from scorching.

Step 4: Boil the Hops

1. Once the mixture reaches a safe boil, add the Nugget hop sack.





2. Boil for 60 minutes, stirring occasionally.
3. After 30 minutes of boiling, add the first Fuggle hop sack.
4. After 60 minutes total, add the second Fuggle hop sack.
5. Remove the pot from heat.

Hop Note: Nugget adds firm bitterness for balance, while Fuggle adds earthy hop character that supports the stout's roast, coffee, chocolate, maple, and bourbon notes.

Step 5: Add Chocolate, Brewing Extracts, and LME

1. With the pot off heat, add 1 oz of bittersweet baker's chocolate.
2. Stir until the chocolate is melted and fully mixed into the hot liquid.
3. Open the St. Patrick's Irish Stout Brewing Extract.
4. Add it to the hot mixture and stir until mixed.
5. Open the Bewitched Amber Ale Brewing Extract.
6. Add it to the hot mixture and stir until mixed.
7. Open the Robust LME packet.
8. Add it to the hot mixture and stir until fully combined.
9. This mixture is called wort.

Chocolate Note: Adding the chocolate off heat helps it melt into the wort without sitting on direct heat, which can reduce the chance of scorching.

Step 6: Fill the Fermenter

This recipe contains a lot of fermentables. Place your fermenter somewhere safe in case foam or liquid escapes during fermentation.

1. Fill the fermenter with cold tap water to line 1.
2. Pour the wort into the fermenter, including the hop sacks.
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.





Fermentation Warning: This is a very high-gravity beer and may ferment aggressively. Keep the fermenter somewhere safe, away from anything that could be damaged if the fermenter leaks or overflows.

Step 7: Add Yeast and Ferment

1. Sprinkle the Nottingham 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 70°F and 76°F.
5. Ferment for 21 days.

Strong Beer Note: This beer has a lot of fermentable ingredients. Give it the full fermentation time so the yeast can do its job before bottling.

Step 8: Prepare the Maple Bourbon Oak Coffee Addition

Prepare the maple bourbon oak and coffee mixture after brew day so it is ready for the day-15 addition.

1. Crack 2 oz of Sumatra coffee beans.
2. Add the oak chips and cracked coffee beans to the remaining muslin hop sack.
3. Mix 1/2 cup maple syrup and 1/2 cup bourbon in a resealable jar.
4. Add the muslin sack with the oak chips and coffee beans to the jar.
5. Seal the jar.
6. Shake gently until the oak chips and coffee beans are soaked.
7. Set the jar aside until day 15 of fermentation.

Oak Coffee Note: The maple syrup, bourbon, oak chips, and cracked coffee beans add the breakfast stout character that makes this beer rich, aromatic, and warming.

Step 9: Add Maple Bourbon Oak Coffee on Day 15

1. On day 15 of fermentation, take out the jar with the maple bourbon oak and coffee mixture.
2. Sanitize a spoon or tongs.





3. Carefully remove the fermenter lid.
4. Use the sanitized spoon or tongs to move the soaked oak and coffee sack into the fermenter.
5. Gently pour the maple-bourbon liquid into the fermenter.
6. Do not stir.
7. Close the fermenter right away.
8. Allow the beer to ferment for 7 more days.

Addition Note: Keep this step quick and gentle. The goal is to add the maple, bourbon, oak, and coffee character without leaving the fermenter open longer than necessary.

Step 10: Bottle and Carbonate

After 21 days, taste a small sample. If it tastes like flat beer, it is ready to bottle. If it tastes sweet, let it ferment for 3 more days. Do not leave the beer in the fermenter longer than 24 days total.

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.
12. Store bottles upright and out of direct sunlight at 70°F to 76°F.
13. Carbonate and condition for at least 4–6 weeks.

Conditioning Note: This is a huge imperial stout. It may taste sharp, hot, or young early on. Longer conditioning helps the coffee, chocolate, maple, bourbon, oak, roast, and alcohol warmth smooth out.

Step 11: Enjoy





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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 stout still tastes young, sharp, or boozy, leave the remaining bottles at room temperature for another few weeks, then try again.

For the smoothest flavor, let this stout condition for **8–12 weeks total or longer** before judging the final flavor.



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