



MRBEER[®]



Calavera Spiced Chile Stout

RECIPE INCLUDES:

- 1 Can Churchills Nut Brown Ale Brewing Extract
- 1 Packet Dry Ale Yeast (Under Lid of Extract)
- 1 BrewMax LME Softpack - Robust
- 1 Packet Chocolate Malt (4oz.)
- 1 Packet Black Malt (4oz.)
- 1 Packet Cacao Nibs(2oz.)
- 1 Packet US Goldings Pellet Hops (1/2oz.)
- 3 Muslin Sacks
- 1 Packet No-Rinse Cleanser

YOU'LL PROVIDE:

- 1 Medium sized Poblano or dried Ancho chile (or chile of your choice) - diced
- 1 Cinnamon stick
- 1/2 Vanilla bean (or 1/2 tsp vanilla extract)

STEP 1: SANITIZING

1. Fill clean keg with warm water to the line mark 1 on the back, then add ½ pack (about 1 tablespoon) of No-Rinse Cleanser and stir until dissolved. Once dissolved, the solution is ready to use.
2. Screw on lid and swirl the keg so that the cleaning solution contacts the entire interior of the keg, including the underside of the lid. Allow to sit for at least 2 minutes, and then swirl again.
3. Remove lid and place underneath the spigot, open the spigot and fill the lid. Close the spigot and dispense the cleaning solution from the lid.
4. Dispense all the sanitizing solution into a large bowl. Place your spoon, can opener, and measuring cup into the bowl to sanitize and keep them cleaned throughout the brewing process for at least 2 minutes in cleaning solution before using utensils.
5. After all surfaces have been thoroughly cleaned, do not rinse or dry the fermenter or utensils. Proceed immediately to the brewing process.

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

STEP 2: BREWING

1. Using a measuring cup, pour 4-8 cups of water into your clean 3-quart or larger pot (Use enough water to cover the grains).
2. Add the grains to a hop sack and bring your water up to above 155 degrees F.





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3. Add both grain sacks to the hot water and steep for 30 minutes between 155-165 degrees, then remove from heat.
4. Carefully lift the grain sack out of the pot and place into a strainer/colander. Rinse the sack over the pot with 1 cup of hot water. Let drain. Do NOT squeeze the grain sack. Discard grain sack once drained.
5. Remove the yeast packet from under the lid of the Brewing Extract, then place the unopened can in hot tap water.
6. Slowly add the Robust LME Softpack to the hot grain water while stirring until it is completely dissolved.
7. Place the packet of US Goldings pellet hops into a hop sack tying it closed, then trim away excess material.
8. Place the packet of cocoa nibs and the diced chile into the final hop sack tying it closed, then trim away excess material.
9. Bring grain water to a low rolling boil, add in the hop sack and the sack of chile/cocoa nibs, and let boil for 5 minutes, then remove the pot from the heat.
10. Open the can of Brewing Extract and pour the contents into the hot mixture. Stir until thoroughly mixed. This mixture of unfermented beer is called "wort".
11. Fill keg with cold tap water to the #1 mark on the back.
12. Pour the wort, including both sacks, into the keg, and then bring the volume of the keg to the #2 mark by adding more cold water. You'll leave the both sacks in the wort for the duration of fermentation. Stir vigorously with the spoon or whisk.
13. Sprinkle the yeast packet into the keg, and screw on the lid. Do not stir.
14. Put your keg in a location with a consistent temperature between 65° and 75° F (18.3°-23.9° C) and out of direct sunlight. After approximately 24 hours, you will be able to see the fermentation process happening by shining a flashlight into the keg. You'll see the yeast in action in the wort. The liquid will be opaque and milky, you will see bubbles rising in the liquid, and there will be bubbles on the surface.
15. One week before bottling (day 14), carefully open the lid and add the vanilla and cinnamon stick. Replace lid and let ferment for 1 more week before bottling.
16. You'll ferment for 21 days 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. Complete fermentation will take approximately 2 weeks. 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

1. When your beer is ready to bottle, fill a 1-gallon container with warm water, then add the remaining ½ pack of the No-Rinse Cleanser and stir until dissolved. Once dissolved, it is ready to use.
2. Distribute the cleaning solution equally among the bottles. Screw on caps and shake bottles vigorously. Allow to sit 10 minutes, then shake the bottles again. Remove caps and empty all cleaning solution into a large bowl. Use this solution to clean any other equipment you may be using for bottling. Do not rinse.
3. Add 2 carbonation drops to each 740-mL bottle. For 1-liter bottles, add 2 ½ drops; for ½-liter bottles add 1 drop. Alternatively, you can use table sugar. For other bottle sizes and table sugar conversion chart see: <http://www.mrbeer.com/help>.
4. Holding the bottle at an angle, fill each bottle to about 2 inches from the bottle's top.
5. Place caps on bottles, hand tighten, and gently turn the bottle over to check the bottle's seal. It is not necessary to shake them.

Fermentation	Carbonation	Bottle Conditioning	Total Brewing Time
3 Weeks	3 Weeks	3 - 6 Weeks	= 2 - 3 Months

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