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Cherry Bonbon Dessert Stout Brewing Instructions

What You Get

- 1 Can St. Patrick's Irish Stout Brewing Extract
- 1 Packet BrewMax LME Smooth
- 2 Packets BrewMax LME Robust
- 2 Packets Lactose
- 1 Packet Crystal 40 Malt
- 1 Packet Carapils Malt
- 1 Packet Chocolate Malt
- 2 Packets Cacao Nibs
- 2 Muslin Hop Sacks
- 1 Packet S-33 Dry Ale Yeast
- 1 Packet No-Rinse Cleanser

You Provide

- 16 oz Dark Sweet Frozen Cherries
- 2 oz Cognac or Cherry Brandy
- 1 Tablespoon 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.





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6. Pour the remaining sanitizer into a large bowl.
 7. Soak your spoon, whisk, can opener, measuring cup, hop sacks, blender, and anything else that will touch your beer in the sanitizer for at least 2 minutes.
 8. Do not rinse or dry sanitized equipment.
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Step 2: Prepare the Extract, LME, and Grains

1. Remove the yeast packet from under the lid of the St. Patrick's Irish Stout Brewing Extract.
 2. Do not use the yeast packet from under the lid for this recipe.
 3. Place the unopened can of brewing extract and all LME packets in hot tap water.
 4. Add the Crystal 40 Malt, Carapils Malt, and Chocolate Malt to one muslin hop sack.
 5. Tie the grain sack closed loosely so the grains can move freely inside the sack.
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Step 3: Steep the Grains

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

1. Add the BrewMax LME Smooth and both BrewMax LME Robust packets to the grain water.
2. Stir until thoroughly mixed.
3. Bring the mixture to a low rolling boil, stirring occasionally to help prevent scorching.





4. Once boiling, add both packets of lactose.
 5. Stir until dissolved.
 6. Boil for 5 minutes.
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Step 5: Add Cacao Nibs

1. While the lactose mixture boils, add both packets of cacao nibs to the second muslin hop sack.
 2. Tie the cacao nib sack closed loosely so the nibs have room to move.
 3. After the lactose has boiled for 5 minutes, add the cacao nib sack to the pot.
 4. Boil for 5 more minutes, stirring occasionally to help prevent scorching.
 5. Remove the pot from heat.
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Step 6: Add the Stout Extract

1. Open the St. Patrick's Irish Stout Brewing Extract.
 2. Add the brewing extract to the hot mixture.
 3. Stir until thoroughly mixed.
 4. This mixture is called wort.
 5. Leave the cacao nib sack in the wort. It will stay in during fermentation.
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Step 7: Fill the Fermenter

1. Fill the fermenter with cold tap water to line 1.
 2. Pour the wort into the fermenter, including the cacao nib sack.
 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 8: Add Yeast and Ferment

1. Sprinkle the S-33 Dry Ale Yeast into the fermenter.





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2. Do not stir after adding yeast.
3. Screw on the 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 total.

Step 9: Add Cherries, Vanilla, and Cognac on Day 7

On day 7 of fermentation, add the cherry bonbon mixture.

1. Sanitize your blender and anything that will touch the fruit addition.
2. Thaw 16 oz of dark sweet frozen cherries.
3. Add the cherries to the sanitized blender.
4. Add 1 tablespoon vanilla extract.
5. Add 2 oz cognac or cherry brandy.
6. Puree until smooth.
7. Carefully open the fermenter.
8. Pour the cherry mixture into the fermenter.
9. Close the fermenter right away.
10. Allow the beer to ferment for 14 more days, for 21 days total.

Note: Fruit additions can cause extra fermentation activity. Keep the fermenter somewhere that can handle possible overflow.

Step 10: Cold Crash Before Bottling

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

1. After 21 days total, move the fermenter to a refrigerator for 24 hours if you have room.
2. Keep the fermenter upright and avoid shaking it.
3. The cold crash helps settle fruit solids, cacao nib particles, yeast, and other sediment before bottling.





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Step 11: Bottle and Carbonate

After the 24-hour cold crash, 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 for at least 14 days. Cooler temperatures may require an additional week.
14. For best flavor, condition this dessert stout for another couple of weeks after carbonation.

Step 12: Enjoy

1. After carbonation and conditioning, 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.

