Chocolate Mint Dessert Stout 5 Gallon Brewing Instructions

What You Get

- 1 Can Coopers Irish Stout HME
- 1 Can Coopers Dark Malt
- 2 Packets BrewMax Smooth LME
- 2 Packets Lactose
- 2 Packets Crystal 60 Malt
- 2 Packets Chocolate Malt
- 2 Packets Cacao Nibs
- 1 Packet S-04 Ale Yeast
- 3 Muslin Hop Sacks
- 2 Packets No-Rinse Cleanser

You Provide

- 4 oz cocoa powder
- 1 teaspoon peppermint extract
- 2 teaspoons vanilla extract

Step 1: Sanitize

Sanitizing is one of the most important parts of brewing. It helps prevent unwanted bacteria, wild yeast, and molds from creating off-flavors in your beer. Anything that touches your beer after this point should be properly sanitized.

1. Add 8 liters, or about 2 gallons, of warm water to your 5-gallon fermenter.
2. Add 1 packet of No-Rinse Cleanser and stir until fully dissolved.
3. Save the second packet of No-Rinse Cleanser for bottling.
4. Use your measuring cup to scoop sanitizer and pour it down the inside walls of the fermenter.
5. Repeat this around the entire fermenter several times so the sanitizer contacts all interior surfaces.
6. If using a krausen collar, sanitize it the same way.

7. Pour some sanitizer into the lid and let it sit for at least 2 minutes.
8. Open the spigot and allow sanitizer to flow through for about 5 seconds, then close it.
9. Pour enough sanitizer into a large bowl to cover your brewing tools.
10. Place your spoon or whisk, can opener, measuring cup, and muslin sacks into the sanitizer.
11. Let everything soak for at least 2 minutes before using.
12. Discard any remaining sanitizer from the fermenter.
13. Do not rinse or dry sanitized equipment.
14. Proceed immediately to brewing.

Step 2: Prepare the Ingredients

1. Remove the yeast packet from under the lid of the Coopers Irish Stout can. You will not use this yeast for this recipe.
2. Place the unopened Coopers Irish Stout, Coopers Dark Malt, and BrewMax Smooth LME packets in hot tap water to soften.
3. Open the Crystal 60 Malt and Chocolate Malt packets.
4. Divide the grains evenly between 2 sanitized muslin sacks.
5. Tie each grain sack closed loosely so the grains have room to move inside the sacks.
6. Set the third muslin sack aside. You will use it for the cacao nibs on Day 10.

Step 3: Steep the Grains

1. Add 8 cups of water to a clean 1-gallon or larger pot.
2. Heat the water to about 155°F.
3. Add both grain sacks to the hot water.
4. Steep the grains for 30 minutes, keeping the temperature between 155°F and 160°F.
5. After 30 minutes, remove the pot from heat.
6. Carefully lift the grain sacks from the pot and place them in a strainer or colander over the pot.
7. Rinse the grain sacks over the pot with 2 cups of hot water.
8. Let the sacks drain naturally.
9. Do not squeeze the grain sacks.
10. Discard the grain sacks once drained.

Step 4: Add the LME, Cocoa, and Lactose

1. Bring the grain water to a low boil.
2. Add both packets of BrewMax Smooth LME.
3. Stir until the LME is completely dissolved.
4. Add 4 oz cocoa powder.
5. Add both packets of lactose.
6. Stir gently while maintaining a low boil for 5 minutes.
7. Watch the pot closely to prevent foaming or boil-over.
8. After 5 minutes, remove the pot from heat.

Step 5: Make the Wort

1. Open the Coopers Irish Stout HME and Coopers Dark Malt cans.
2. Pour both cans into the hot mixture.
3. Stir until everything is thoroughly combined.

This mixture of unfermented beer is called **wort**.

Step 6: Fill the Fermenter

1. Add enough cold water to your fermenter to cover the spigot hole. This is usually about 1 to 2 gallons.
2. Carefully pour the wort into the fermenter.
3. Add more cold water until the fermenter reaches 5 gallons / 19 liters total.
4. Stir the wort vigorously with your sanitized spoon or whisk.

Step 7: Add Yeast and Ferment

1. Sprinkle the S-04 Ale Yeast evenly over the surface of the wort.
2. Do not stir after adding the 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 **14 days total**.

Step 8: Add Cacao, Peppermint, and Vanilla on Day 10

This addition builds the chocolate mint aroma and dessert-style character of the finished stout.

1. On Day 10 of fermentation, sanitize the remaining muslin sack, your measuring spoons, and anything else that will touch the beer.
2. Place both packets of cacao nibs into the sanitized muslin sack.
3. Tie the sack closed loosely.
4. Measure 1 teaspoon peppermint extract.
5. Measure 2 teaspoons vanilla extract.
6. Carefully remove the fermenter lid.
7. Add the cacao nib sack to the fermenter.
8. Add the peppermint extract.
9. Add the vanilla extract.
10. Quickly replace the lid.
11. Continue fermenting until Day 14.

Step 9: Check Fermentation

After 14 days, taste a small sample to determine whether fermentation is complete.

1. If the beer tastes like flat beer and is no longer sweet, it is ready to bottle.
2. If it still tastes sweet, let it ferment for another 3 days, for **17 days total**.
3. Do not leave the beer in the fermenter longer than 24 days total.

Step 10: Bottle and Carbonate

1. Fill 3 clean 1-gallon containers with warm water.
2. Divide the remaining packet of No-Rinse Cleanser between the containers.
3. Stir until the cleanser is fully dissolved.
4. Distribute the sanitizer among your bottles.
5. Cap the bottles and shake vigorously.
6. Let them sit for 10 minutes.
7. Shake the bottles again.
8. Empty the sanitizer into a large bowl.

9. Use this sanitizer for any other bottling equipment.
10. Do not rinse.

Add carbonation drops using this guide:

- **740 mL bottle:** 2 carbonation drops
- **1 liter bottle:** 2 1/2 carbonation drops
- **500 mL bottle:** 1 carbonation drop

11. Hold each bottle at an angle and fill it to about 2 inches from the top.
12. Cap each bottle tightly.
13. Gently turn the bottle over to check the seal. Shaking is not necessary.
14. Store bottles upright and out of direct sunlight between **70°F and 76°F**.
15. Allow the bottles to carbonate for at least **14 days**.
16. If the temperature is cooler than recommended, carbonation may take an additional week.

Step 11: Enjoy

1. After carbonation, chill one bottle for 48 hours.
2. Pour slowly into a glass, leaving the sediment behind in the bottle.
3. If the beer still tastes young, leave the remaining bottles at room temperature for another week or two, then chill and try another. Keep this up until the flavor is where you want it.
4. Once the flavor is where you want it, add as many bottles to the fridge as you like and enjoy your work. You just crushed this recipe.