Cinnamon Dulce Stout 5 Gallon Brewing Instructions

What You Get

* 1 Can Coopers Irish Stout HME
* 1 Can Coopers Amber Malt
* 2 Packets Honey Malt
* 2 Packets Crystal 60 Malt
* 2 Packets Hallertau Hops
* 1 Packet S-04 Ale Yeast
* 3 Muslin Hop Sacks
* 2 Packets No-Rinse Cleanser

You Provide

* 10 oz brown sugar
* 2 tablespoons cinnamon
* 1.5 teaspoons cinnamon
* 4 teaspoons vanilla extract

Step 1: Sanitize

Sanitizing is one of the most important parts of brewing. It helps remove microscopic bacteria, wild yeast, and molds that can cause off-flavors in your beer. Before you begin brewing, make sure anything that will touch your beer is properly sanitized.

1. Fill your clean fermenter with 8 liters, or about 2 gallons, of warm water.

2. Add 1 packet of No-Rinse Cleanser and stir until fully dissolved.

3. Use your measuring cup to scoop sanitizer from the fermenter and pour it down the inside walls of the fermenter. Repeat this around the entire fermenter several times so the sanitizer contacts all interior surfaces.

4. If using a Coopers fermenter with a krausen collar, place the krausen collar in the fermenter and repeat the same process, making sure the sanitizer contacts the collar surfaces.

5. Pour some sanitizer into the lid and let it sit for at least 2 minutes.

6. To sanitize the spigot, open it fully and allow sanitizer to flow through for about 5 seconds, then close it.

7. Pour enough sanitizer from the fermenter into a large bowl to fully cover your brewing utensils.

8. Place your spoon or whisk, can opener, and measuring cup into the bowl of sanitizer.

9. Leave the utensils immersed for at least 2 minutes before using them.

10. Discard any remaining sanitizer from the fermenter.

11. Do not rinse or dry the fermenter, lid, krausen collar, spigot, or utensils after sanitizing.

12. Return the lid to the fermenter and proceed immediately to brewing.

Step 2: Prepare the Ingredients

1. Place the unopened cans of Coopers Irish Stout HME and Coopers Amber Malt in hot tap water to soften.

2. Open the packets of Honey Malt and Crystal 60 Malt.

3. Divide the grains evenly between 2 muslin hop sacks.

4. Tie each grain sack closed.

5. Set the remaining muslin hop sack aside. You will use it for the Hallertau hops.

Step 3: Steep the Grains

1. Using your measuring cup, add 8 cups of water to a clean 1-gallon or larger pot.

2. Heat the water to 155°F to 160°F.

3. Add the grain sacks to the hot water.

4. Steep the grains for 30 minutes, keeping the water between 155°F and 160°F.

5. After 30 minutes, carefully lift the grain sacks out of the pot and place them in a strainer or colander over the pot.

6. Rinse the grain sacks over the pot with 2 cups of hot water.

7. Let the grain sacks drain.

8. Do not squeeze the grain sacks.

9. Discard the grain sacks once drained.

Step 4: Boil the Hops

1. Place the Hallertau pellet hops into the remaining muslin hop sack.

2. Tie the hop sack closed and trim away any excess material.

3. Bring the grain water to a low rolling boil.

4. Add the hop sack to the pot.

5. Boil for 5 minutes.

6. Remove the pot from heat.

Step 5: Make the Wort

1. Add 10 oz brown sugar to the hot mixture.

2. Add 2 tablespoons cinnamon.

3. Stir until fully dissolved.

4. Open the cans of Coopers Irish Stout HME and Coopers Amber Malt.

5. Pour both cans into the hot mixture.

6. Stir until thoroughly mixed. This mixture is called wort.

Step 6: Fill the Fermenter

1. Fill your fermenter with enough cold water to cover the spigot hole. This is usually about 1 to 2 gallons of water.

2. Using sanitized tongs, remove and discard the hop sack from the pot.

3. Pour the wort into the fermenter.

4. Add more cold water until the fermenter reaches 5 gallons / 19 liters total.

5. Stir the wort mixture vigorously with your sanitized spoon or whisk.

Step 7: Add Yeast and Ferment

1. Sprinkle the S-04 Ale Yeast into the fermenter.

2. Place the lid on the fermenter.

3. Do not stir after adding yeast.

4. Put your fermenter in a location with a consistent temperature between 68°F and 78°F, and keep it out of direct sunlight.

5. Ferment for 14 days.

Step 8: Add Cinnamon and Vanilla

Adding extras is how you build more flavor and aroma into the finished beer.

1. On day 7 of fermentation, sanitize your measuring spoons.

2. Quickly remove the lid from the fermenter.

3. Add 1.5 teaspoons cinnamon.

4. Add 4 teaspoons vanilla extract.

5. Replace the lid right away.

6. Continue fermenting until day 14.

Step 9: Check Fermentation

After 14 days, taste a small sample to determine if the beer is fully fermented and ready to bottle.

1. If it tastes like flat beer, it is ready to bottle.

2. If it tastes sweet, let it ferment for 3 more 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. When your beer is ready to bottle, fill 3 clean 1-gallon containers with warm water.

2. Split the remaining packet of No-Rinse Cleanser between the containers and mix until dissolved.

3. Distribute the sanitizer equally among your bottles.

4. Screw on caps, or cover with metal caps if using glass bottles, and shake the bottles vigorously.

5. Let the bottles sit for 10 minutes.

6. Shake the bottles again.

7. Remove the caps and empty the sanitizer into a large bowl.

8. Use this sanitizer to clean any other equipment you will use for bottling.

9. Do not rinse.

10. Add carbonation drops to each bottle.

Use this guide:

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

11. Holding each bottle at an angle, fill it to about 2 inches from the top.

12. Place caps on the bottles and hand tighten.

13. Gently turn each bottle over to check the seal. Shaking is not necessary.

14. Store the bottles upright and out of direct sunlight in a location with a consistent temperature between 70°F and 76°F.

15. Let the bottles carbonate for at least 14 days. 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.