Crater Stout 5 Gallon Brewing Instructions

What You Get

1 Can Coopers Irish Stout HME

3 Packets BrewMax Golden LME

1 Packet BrewMax Robust LME

2 Packets BrewMax Booster

2 Packets Mt. Hood Hops

1 Packet US-05 Yeast

1 Hop Sack

2 Packets No-Rinse Cleanser

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.

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

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

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.

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.

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

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

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

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

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

Discard any remaining sanitizer from the fermenter.

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

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

Step 2: Prepare the Ingredients

Remove the yeast packet from under the lid of the Coopers Irish Stout can and discard it. You will use the included US-05 yeast for this recipe.

Place the unopened can of Coopers Irish Stout HME and the BrewMax LME packets in hot tap water to soften.

Place the Mt. Hood hops into the hop sack.

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

Step 3: Make the Wort

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

Add the BrewMax Booster packets to the cool water.

Stir until the Booster is dissolved.

Bring the mixture to a boil.

Add the hop sack to the boiling water.

Remove the pot from heat.

Open the Coopers Irish Stout HME can and all BrewMax LME packets.

Pour the brewing extract and LME into the hot mixture.

Stir until thoroughly mixed. This mixture is called wort.

Step 4: Fill the Fermenter

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

Pour the wort, including the hop sack, into the fermenter.

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

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

Step 5: Add Yeast and Ferment

Sprinkle the US-05 yeast into the fermenter.

Place the lid on the fermenter.

Do not stir after adding yeast.

Put your fermenter in a location with a consistent temperature between 68°F and 75°F, and keep it out of direct sunlight.

Ferment for 14 days.

Step 6: Check Fermentation

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

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

If it tastes sweet, let it ferment for 3 more days, for 17 days total.

Do not leave the beer in the fermenter longer than 24 days total.

Step 7: Bottle and Carbonate

When your beer is ready to bottle, fill 3 clean 1-gallon containers with warm water.

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

Distribute the sanitizer equally among your bottles.

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

Let the bottles sit for 10 minutes.

Shake the bottles again.

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

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

Do not rinse.

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

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

Place caps on the bottles and hand tighten.

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

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

Let the bottles carbonate for at least 14 days. If the temperature is cooler than recommended, carbonation may take an additional week.

Step 8: Enjoy

After carbonation, chill one bottle for 48 hours.

Pour slowly into a glass, leaving the sediment behind in the bottle.

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.

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.