



HOHO Hazelnut Imperial Stout Brewing Instructions

What You Get

- 1 Can Coopers Stout Brewing Extract
- 1 Packet BrewMax LME Robust
- 1 Packet BrewMax LME Smooth
- 2 Packets Lactose Milk Sugar
- 1 Packet Crystal 40 Malt
- 1 Packet Chocolate Malt
- 1 Packet Nottingham Dry Ale Yeast
- 3 Muslin Hop Sacks
- 1 Packet No-Rinse Cleanser

You Provide

- 6 oz Toasted Shredded Coconut
- 1–2 oz Cracked Hazelnut Flavored Coffee Beans
- 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.
6. Pour the remaining sanitizer into a large bowl.
7. Soak your spoon, whisk, can opener, measuring cup, and muslin sacks 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 Coopers 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 both BrewMax LME packets in hot tap water.
 4. Add the Crystal 40 Malt and Chocolate Malt to one muslin sack.
 5. Tie the grain sack closed and trim away excess material.
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Step 3: Steep the Grains

1. Add 8 cups of water to a 2-gallon or larger pot.
 2. Heat the water to 155–160°F.
 3. Add the grain sack to the pot, making sure it is fully submerged.
 4. Maintain 155–160°F for 30 minutes.
 5. After 30 minutes, remove the grain sack.
 6. Place the grain sack in a colander or strainer over the pot.
 7. Rinse the grain sack with 2 cups of hot water, allowing the runoff to flow back into the pot.
 8. Discard the used grain sack.
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Step 4: Boil the LME and Lactose

1. Bring the grain water to a boil, stirring occasionally to help avoid scorching.
 2. Once boiling, add both BrewMax LME packets.
 3. Add both packets of lactose milk sugar.
 4. Boil for 5 minutes while gently stirring.
 5. After 5 minutes, remove the pot from heat.
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Step 5: Add the Brewing Extract





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1. Open the Coopers Stout Brewing Extract.
 2. Add the brewing extract to the hot mixture in the pot.
 3. Stir until thoroughly mixed.
 4. This mixture is called wort.
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Step 6: Fill the Fermenter

1. Fill the fermenter with cold tap water to line 1.
 2. Pour the wort into the fermenter.
 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 7: Add Yeast and Ferment

1. Sprinkle the Nottingham Dry Ale Yeast into the fermenter.
 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 14 days total.
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Step 8: Add Coconut, Coffee, and Vanilla on Day 7

On day 7 of fermentation, add the coconut, hazelnut coffee, and vanilla.

1. Place the shredded unsweetened coconut on a clean baking pan lined with parchment paper.
2. Spread the coconut evenly across the parchment using a sanitized spoon or clean hands.
3. Toast the coconut at 350°F, turning occasionally for even browning.
4. Remove the coconut once it reaches a golden-brown toast.
5. Do not let the coconut burn.
6. Allow the toasted coconut to cool completely.





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7. Add the cooled coconut to a sanitized muslin sack and tie it closed.
8. Add the cracked hazelnut coffee beans to the third muslin sack and tie it closed.
9. Carefully remove the fermenter lid.
10. Add the coconut sack and coffee bean sack to the fermenter.
11. Add 1 tablespoon of vanilla extract.
12. Replace the lid.
13. Allow the beer to ferment for 7 more days.

Step 9: Bottle and Carbonate

After 14 days total, 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.

Step 10: Condition and Enjoy

1. After carbonation, chill one bottle for 48 hours.
2. Taste the chilled bottle.





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3. If it tastes good, chill the rest of the batch.
4. If it needs more time, leave the remaining bottles at room temperature for another week.
5. Pour slowly into a glass, leaving sediment behind in the bottle.



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