Irish Demise Imperial Stout Brewing Instructions

What You Get

- 1 Can Coopers Dark Unhopped Malt Extract
- 2 Packets BrewMax DME Smooth
- 1 Packet Carapils Malt
- 1 Packet Munich Malt
- 2 Packets Black Malt
- 1 Packet Mt. Hood Hops
- 3 Muslin Hop Sacks
- 1 Packet Nottingham Ale Yeast
- 1 Packet No-Rinse Cleanser

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, hop sacks, and anything else that will touch your beer in the sanitizer for at least 2 minutes.
8. Do not rinse or dry sanitized equipment.

Step 2: Cold Steep the Grains

Start this step 24 hours before brewing.

1. Add the Carapils Malt, Munich Malt, and both packets of Black Malt to one muslin hop sack.
2. Tie the grain sack closed loosely so the grains have room to move.
3. Place the grain sack in a sealable container large enough to hold 1 quart of water.
4. Add 1 quart of cold purified water.
5. Make sure the grains are fully submerged.
6. Seal the container and place it in the refrigerator for 24 hours.

Step 3: Prepare the Cold Steep Liquid and Hops

On brew day, prepare the cold steep liquid and Mt. Hood hop additions.

1. Remove the grain sack from the cold steep container.
2. Discard the grains.
3. Save the cold-steep liquid. You will add only the liquid during the boil.
4. Add half of the Mt. Hood hops to a second muslin hop sack.
5. Tie the hop sack closed loosely so the hops have room to expand.
6. Add the remaining Mt. Hood hops to the third muslin hop sack.
7. Tie the second hop sack closed loosely and set both hop sacks aside.

Step 4: Add the Smooth DME

1. Add 8 cups of water to a 2-gallon or larger boil pot.
2. Begin heating the water.
3. Slowly sprinkle in both packets of BrewMax DME Smooth while stirring between each addition.
4. Continue stirring until the dry malt is dissolved.
5. Keep stirring as the mixture heats to help control foam.
6. If foam begins to rise too high, briefly remove the pot from heat and lower the temperature slightly.
7. Continue heating and stirring until the foam settles and the mixture reaches a low rolling boil.

Step 5: Boil the Mt. Hood Hops

1. Add the first Mt. Hood hop sack to the boiling DME mixture.
2. Start a 30-minute timer.
3. Stir occasionally to help prevent scorching.
4. After 20 minutes of boiling, add the second Mt. Hood hop sack.
5. Boil for 5 more minutes.

Step 6: Add Cold Steep Liquid and Dark UME

1. After the second hop sack has boiled for 5 minutes, add only the cold-steep liquid to the pot.
2. Open the Coopers Dark Unhopped Malt Extract.
3. Add the Dark UME to the pot.
4. Stir continuously for 5 more minutes while maintaining the boil.
5. After 5 minutes, remove the pot from heat.
6. Leave both Mt. Hood hop sacks in the wort. They will stay in during fermentation.
7. This mixture is called wort.

Step 7: Fill the Fermenter

1. Fill the fermenter with cold tap water to line 1.
2. Pour the wort into the fermenter, including both Mt. Hood hop sacks.
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.

Step 8: Add Yeast and Ferment

1. Sprinkle the Nottingham 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 72°F.

5. Ferment for 21 days.

Step 9: Bottle and Carbonate

After 21 days, 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 imperial stout for several additional weeks after carbonation.

Step 10: 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.