



MR BEER®



Lock, Stock, and Barrel Stout

Brewing Instructions

What You Get

- 2 Cans St. Patrick's Irish Stout Brewing Extract
- 2 Packets Dry Brewing Yeast under the lids of the Brewing Extract
- 3 Packets BrewMax LME Smooth
- 1 Packet Munich Malt
- 1 Packet Chocolate Malt
- 1 Packet Flaked Oats
- 1 Packet Fuggle Pellet Hops
- 2 Packets Oak Chips
- 3 Muslin Hop Sacks
- 1 Packet Nottingham Yeast
- 1 Packet No-Rinse Cleanser

You Provide

- About 1 cup of your favorite bourbon or whiskey, enough to cover the oak chips

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: Soak the Oak Chips





The oak chips are what give this stout its barrel-aged character. Start soaking them on brew day so they are ready for the day-14 addition.

1. Add both packets of oak chips to a small sanitized jar or bowl.
2. Pour in about 1 cup of bourbon or whiskey, or enough to fully cover the chips.
3. Cover the container to help prevent evaporation.
4. Let the oak chips soak for 2 weeks.
5. Set them aside until day 14 of fermentation.

Oak Note: You will add both the soaked oak chips and the bourbon or whiskey to the fermenter on day 14.

Step 3: Prepare the Extract, LME, Grains, and Hops

1. Remove the yeast packets from under the lids of both St. Patrick's Irish Stout Brewing Extract cans.
 2. Do not use the yeast packets from under the lids for this recipe.
 3. Place the unopened cans of brewing extract and all 3 BrewMax LME Smooth packets in hot tap water.
 4. Add the Munich Malt, Chocolate Malt, and Flaked Oats to one muslin hop sack.
 5. Tie the grain sack closed loosely so the grains can move freely inside the sack.
 6. Add the Fuggle pellet hops to a second muslin hop sack.
 7. Tie the hop sack closed loosely and trim away excess material if needed.
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Step 4: Steep the Grains

1. Add 8 cups of water to a 4–6 quart or larger pot.
 2. Heat the water to 155–165°F.
 3. Add the grain sack to the pot.
 4. Steep the grains for 30 minutes, maintaining 155–165°F.
 5. After 30 minutes, turn off the heat and remove the grain sack.
 6. Place the grain sack in a colander over the pot.
 7. Rinse the grain sack with 1 cup of hot water around 160°F, allowing the runoff to drain back into the pot.
 8. Do not squeeze the grain sack.
 9. Discard the used grain sack.
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Step 5: Boil the Hops

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





2. Add the Fuggle hop sack.
3. Boil for 10 minutes.
4. After 10 minutes, remove the pot from heat.

Hop Note: Fuggle hops add earthy bitterness and balance to the rich stout base without taking over the oak, bourbon, and roasted malt character.

Step 6: Add the Brewing Extract and LME

1. Open both cans of St. Patrick's Irish Stout Brewing Extract.
 2. Open all 3 BrewMax LME Smooth packets.
 3. Add the brewing extract and LME to the hot mixture.
 4. Stir with a sanitized spoon until fully mixed.
 5. This mixture is called wort.
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Step 7: Fill the Fermenter

This is a high-gravity recipe with a lot of fermentables. Place your fermenter somewhere safe in case foam or liquid escapes during fermentation.

1. Fill the fermenter with cold tap water to line 1.
2. Pour the wort into the fermenter, including the Fuggle hop sack.
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.

Fermentation Warning: This recipe may ferment aggressively. Keep the fermenter somewhere safe, away from anything that could be damaged if the fermenter leaks or overflows.

Step 8: Add Yeast and Ferment

1. Sprinkle the Nottingham 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 57°F and 76°F.
 5. Ferment for 21 days total.
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Step 9: Add Bourbon and Oak on Day 14





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On day 14, add the bourbon-soaked oak chips to the fermenter.

1. Take the container of soaked oak chips and bourbon or whiskey.
2. Carefully remove the fermenter lid.
3. Quickly pour the oak chips and bourbon or whiskey into the fermenter.
4. Do not stir.
5. Close the fermenter right away.
6. Let the beer ferment for 1 more week, for 21 days total.

Oak Addition Note: Keep this step quick and gentle. The goal is to add the oak and bourbon character without leaving the fermenter open longer than necessary.

Step 10: 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 and condition for at least 4–6 weeks.

Conditioning Note: This is a big imperial stout. It may taste sharp, hot, or young at first. Longer conditioning will help the roast, oak, bourbon, and alcohol character smooth out.

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. Take a sip and enjoy it. You just crushed this recipe.
4. If the stout still tastes young, sharp, or boozy, leave the remaining bottles at room temperature for another few weeks, then try again.





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For the smoothest flavor, let this stout condition for **8–12 weeks total or longer.**



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