Saint Augustine of Hippo Doppelbock 5 Gallon

WHAT YOU GET

1 can Cooper's Draught HME

1 can Cooper's Amber malt UME

3 packets BrewMax LME- Pale

2 packets Munich malt

2 packets Chocolate malt

2 packets Crystal 60 malt

1 packet W-34/70 dry brewing yeast

3 muslin hop sacks

2 packets no-rinse cleanser

STEP 1: SANITIZING

Cleaning is one of the most important steps in brewing. It kills microscopic bacteria, wild yeast, and molds that may cause off-flavors in your beer. Make certain to clean all equipment that comes in contact with your beer by following the directions below:

1. Fill clean fermenter with 8 liters (2 Gallons) of warm water, then add 1 pack of No-Rinse Cleanser and stir until dissolved.

2. Use your measuring cup to scoop the liquid up and run it down the side of the Coopers Fermenter. Do this around the entire fermenter a few times. Then add your krousen kollar and repeat. Then take some of the solution and pour it into the lid and allow it to sit for 2 minutes. (If you have a different fermenter sanitizing may be different.)

3. To clean the spigot, open it fully and allow the liquid to flow for 5 seconds, and then close.

4. Pour some of the solution from the fermenter into a large bowl. You need enough to fully cover your brewing utensils. Place your spoon/whisk, can opener, and measuring cup into the bowl to keep them cleaned throughout the brewing process. Leave them immersed for at least 2 minutes in the cleaning solution prior to use. Any remaining solution in your fermenter can be discarded.

5. After all, surfaces have been thoroughly cleaned, do not rinse or dry the keg or utensils. Return lid to the top of the fermenter, proceed immediately to brewing.

STEP 2: BREWING

Brewing beer is the process of combining a starch source (in this case, a malt brewing extract) with yeast. Once combined, the yeast eats the sugars in the malt, producing alcohol and carbon dioxide (CO_2). This process is called fermentation.

1. Remove the yeast packet from under the lid of the can of Brewing Extract, it can be saved in the freezer until needed for something else, then place the unopened cans in hot tap water.

2. Place all 6 packets of grain into the muslin sacks, 2 per sack (they can be mixed or kept separate), and tie them closed so that the grain has room to flow freely within the sack.

3. Add 1 gallon (16 cups) of water to your 2 gallon or larger boil pot. Bring the water to a temperature of 155-165 F and hold the temperature at that range. Once the water has reached the desired temperature, add in the grain sack and allow it to steep for 30 minutes, while keeping the correct range for the entire 30 minutes.

4. After 30 minutes, turn off the heat and remove the grain sack from the pot and place it in a colander to drain, so that the run-off flows back into the pot, and rinse the sack with two cups of hot water (approx. 160 degrees F) and allow that to also flow back into the pot. Do not squeeze the grain sack (squeezing makes haze in your finished beer). Once drained, discard the spent grains.

5. Add all packets of LME to the grain water and stir until incorporated. Next, bring this mixture to a low, rolling boil. Once the boil is achieved, allow it to boil for 5 minutes, stirring occasionally to avoid scorching. After 5 minutes has passed remove the pot from heat.

6. Open the cans of Brewing Extract and pour the contents into the hot mixture in your pot. Stir until thoroughly mixed. This mixture of unfermented beer is called wort.

7. Fill your fermenter with cold tap water to the mark 1 on the back. If using any other fermenter this would be approximately 1 gallon of water.

8. Pour the wort into your fermenter, and then bring the volume of the fermenter to 19 liters or 5 gallons by adding more cold water. (If you have a different fermenter top it off to 8.5 liters)

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

10. Sprinkle the W-34/70 Dry Lager yeast packet into the keg, and screw on the lid. Do not stir.

Put your fermenter in a location with a consistent temperature between 53° and 59° F and out of direct sunlight. Ferment for 21 days.

STEP 3: BOTTLING & CARBONATING

After 21 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. If it's sweet, then it's not ready. Let it ferment for 3 more days (24 total). At this point, it is time to bottle. Do not let it sit in the fermenter for longer than 24 days total.

1. When your beer is ready to bottle, fill 3 1-gallon containers with warm water, then split the remaining pack of the No-Rinse Cleanser between them and mix until dissolved. Once dissolved, it is ready to use.

2. Distribute the cleaning solution equally among the bottles. Screw-on caps (or cover with a metal cap if using glass bottles) and shake bottles vigorously. Allow to sit 10 minutes, then shake the bottles again. Remove caps and empty all cleaning solutions into a large bowl. Use this solution to clean any other equipment you may be using for bottling. Do not rinse.

3. Add 2 Carbonation Drops to each 740-mL bottle. For 1-liter bottles, add 2 ½ drops; for ½-liter bottles add 1 drop. Alternatively, you can add table sugar using this table as a guide.

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

5. Place caps on bottles, hand tighten, and gently turn the bottle over to check the bottle's seal. It is not necessary to shake them.

6. Store the bottles upright and out of direct sunlight in a location with a consistent temperature between 70°-76°F or 21°-24°C. Allow sitting for a minimum of 14 days. If the temperature is cooler than suggested it may take an additional week to reach full carbonation.

TIP FROM OUR BREWMASTERS

After the primary carbonation has taken place your beer is ready to drink. We recommend putting 1 bottle in the refrigerator at first for 48 hrs. After 48hrs. give it a try and if it is up to your liking put the rest of your beer in the fridge. If it does not taste quite right, leave the bottles out at room temp for another week or so. Keep following this method until your brew tastes just how you like it.

This process is called conditioning and during this time the yeast left in your beer can help clean up any off-flavors. Almost everything gets a little better with time and so will your beer