



ABV 5.6 % ALCOHOL	SRM 40 COLOR	IBU 29 BITTERNESS
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DEMON BREWING CO., PHOENIX AZ
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DANCING LEPRECHAUNS IRISH COFFEE-90022

This recipe requires a blender. Capture a Leprechaun with this energetic malt and you'll be granted three wishes!

WHAT'S NEEDED:

- 2 Cans of Shedu Oatmeal Stout (hopped malt extract)
- 2 Packets of Dry Brewing Yeast (included with HME)
- 1 Can of Boysenberries in Light Syrup
- 1 Packet of OneStep No-Rinse Cleanser
- 8 Shots Strong Espresso - cooled.*

*Item(s) you will need.

SANITIZE YOUR EQUIPMENT

Follow the steps outlined in the instructions that came with your kit.

AFTER SANITIZING THE FERMENTER. POUR THE SOLUTION INTO A BLENDER MAKING SURE IT CONTACTS THE ENTIRE INSIDE SURFACE INCLUDING THE LID. ALLOW TO SOAK FOR 10 MINUTES THEN DRAIN.

MAKING THIS RECIPE

1. Remove yeast packet(s) from under the lid of your beer mix and stand all cans in a tub of hot tap water. **This will help them pour more easily.**
2. Fill fermenter with a gallon of cold water. **For best results, use bottled spring water or charcoal-filtered tap water.**
3. Puree can of fruit in your sanitized blender.
4. Place 4 cups of water into a clean 3-quart pot and bring to a boil.
5. Remove from heat. Then slowly stir in contents from both cans until fully dissolved. **This mixture is called the wort.**
6. Pour the wort into the fermenter. Bring the volume of the fermenter up to the 8.5-quart mark by adding more water, then add your pureed fruit. Mix thoroughly. **Read the thermometer and wait until the temperature of the wort is between 64°- 82° F before adding the yeast.**
7. Add the yeast. Then attach your lid.
8. Place the fermenter out of direct sunlight and maintain a temperature between 64°- 82° F for approximately 14 days.

BOTTLE AS DIRECTED

Follow the steps outlined in the instructions that came with your kit. **BREWERS NOTE: ADD ONE SHOT OF STRONG ESPRESSO TO EACH OF THE EIGHT 1-LITER PLASTIC BOTTLES (AFTER ADDING YOUR PRIMING SUGAR).**

FOR BEST RESULTS CONDITION FOR 3 TO 4 WEEKS.