



ABV <b>7.9</b> % ALCOHOL	SRM <b>36</b> COLOR	IBU <b>48</b> BITTERNESS
--------------------------------	---------------------------	--------------------------------

DEMON BREWING CO., PHOENIX AZ  
WWW.BREWDEMON.COM

## OLDE IRISH CHOCOLATE STOUT-90024

**This recipe requires a blender.** Warmup on Folklore, with this rich, fruity, chocolaty malt and “raise the not-wholly good nor not-wholly evil spirit of that Irish sprite, whom by preposterous charm’s thy lust hath granted!”

### WHAT’S NEEDED:

- 2 Cans of Shedu Oatmeal Stout (hopped malt extract)
- 1 Can of White Horse Golden Wheat (unhopped malt extract)
- 2 Packets of Dry Brewing Yeast (included with hme)
- 1 Can Red Raspberries in Heavy Syrup
- 1 Packet of OneStep No-Rinse Cleanser
- 1/4 Cup Dutch Process Cocoa\*

\*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.**

### BREWING THIS RECIPE

1. Remove yeast packet(s) from under the lid of your beer mix and stand both 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 add 1/4 cup dutch process cocoa. Stir and mix thoroughly, then cover and let sit for 5 minutes.
6. Slowly stir in the contents from all 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. **DUE TO THE AMOUNT OF FRUIT, YOU MAY EXPERIENCE AN ACTIVE FERMENTATION.**

### BOTTLE AS DIRECTED

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

**FOR BEST RESULTS CONDITION FOR 4 TO 6 WEEKS.**