



ABV 7.0 % ALCOHOL	SRM 36 COLOR	IBU 32 BITTERNESS
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DEMON BREWING CO., PHOENIX AZ
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STONEHENGE SUMMER STOUT RECIPE-90027

This recipe requires a blender. Align yourself for the midsummer solstice with this robust and fragrant malt. This stout is sure to tilt you off your axis!

WHAT'S NEEDED:

- 2 Cans of Shedu Oatmeal Stout (hopped malt extract)
- 1 Can Boysenberries in Light Syrup
- 1 Pouch of Brewing Enhancer Plus
- 2 Packets of Dry Brewing Yeast (included with hme)
- 1 Packet of OneStep No-Rinse Cleanser

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 can(s) in a tub of hot tap water. Empty brewing enhancer into mixing bowl, using a whisk (or hands) to breakup any clumps. **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 4-quart pot, then slowly mix in the brewing enhancer while bringing the water to a slow boil. **Mix until the enhancer has completely dissolved.**
5. Remove from heat. Then slowly stir in the contents from can(s) 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 2 TO 4 WEEKS.