

NB THIS INSTRUCTION SHEET MUST BE USED IN CONJUNCTION WITH THE GENERAL BREW INSTRUCTIONS BOOKLET – YOU CANNOT WORK ONLY WITH THIS SHEET!

Your beer this time is: **Chocolate Fountain** 6.3%

An enigmatic & delicious chocolate stout. Too dry to be a sweet stout and too sweet to be a dry stout. This stout has the mind of an IPA, the body of a bar of 70% chocolate and the heart of an outstanding classic stout. Are you ready for a beer this tasty? Are you ready for the truth?

“The artist needs to understand the truth that lies at the bottom of an enigma.” – John

Fermentation duties are taken care of by Safale S-04 English Ale yeast.

NB: You will need to supply some Vodka or other strong spirits in order to brew this beer.

1 Preparation

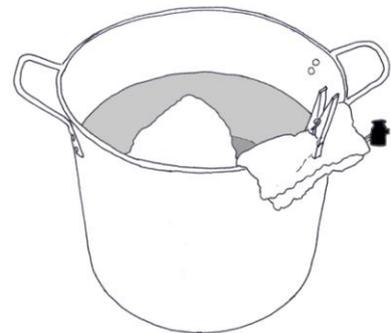
- Divide the Cascade hop pellets into three equal quantities. Combine two of these parts in one bowl, and place the remaining part in a second bowl.

2 The Mash

- The 9.5L of water should be brought to a **strike** temperature of 74°C, and should fall to a **mash** temperature of 67°C after a couple of minutes

3 Boil Schedule

- After you have achieved a good boil add your Challenger hop pellets and the larger bowl of your Cascade hop pellets in to the bottom of the brew-bag.
NB there is no need to crumble hop pellets.
- Fold the top of the brew-bag into quarters, gently lower the other end (containing the hop pellets) into the wort and secure the top of the bag to the rim of the brewing vessel using the wooden peg (see picture).
- Set your timer for 30 mins.
NB It is a good idea to poke the brew-bag down into the wort, using a clean utensil, periodically during the boil to improve hop utilisation.
- After this time has elapsed carefully open the top of the brew-bag and pour the smaller bowl of Cascade hop pellets and crumble the Hallertau Mittelfruh hops into it such that they come into contact with the boiling wort.
- Set your timer for 30 mins.
- After this 30 mins has elapsed turn off the heat (and, if using an electric cooker, carefully slide the brewing-vessel off the hot hob).
- Leave the brewing-vessel uncovered for 20 mins to cool.
- Clean and rinse the rubber gloves and, at the end of this 20 mins, wear them to remove the the brew-bag from the wort, gently squeezing it so that the liquid it contains falls back into the brewing vessel – discard the used hops.



- Cover the brewing-vessel with its lid.
- Clean and rinse the brew-bag and invert it over the brewing-vessel, tying the draw-string tight beneath the brewing-vessel's lip (ensure this doesn't create a fire hazard).
- Leave the brewing-vessel on the cooker until you are confident it is safe to move (at least 3 hours).
- Be very careful, it will still contain a large volume of thick scalding liquid!

4 Extra Steps

- On the day you add the yeast to your beer you need to roast your cocoa nibs, to do this:
 - Spread the cocoa nibs in a single layer on a cookie baking sheet. Do not use any non-stick spray. Preheat the oven to Gas Mark 2.5 (150C).
 - Put the cookie sheet into the oven on the middle shelf once the oven has heated.
 - Roast the nibs at Gas Mark 2.5 (150C) for five minutes. Lower the temperature to Gas Mark 1 (120C) and cook the nibs for a further ten minutes. Remove the nibs from the oven and let them cool completely.
- Once the nibs have cooled you should put them in a jam jar, or a cup which can be covered with cellophane, pour in enough vodka (or whisky, brandy, etc) to completely cover the nibs and leave to soak for 4 days.
- After this 4 days is up (this will be 4 days after you added the yeast to the beer) add the nibs and spirits to the beer in your fermenting-bucket.
- Bottle after 2 weeks as normal.

5 Adding the yeast

- Evenly sprinkle just over half of the packet of S-04 yeast across the surface of the wort. Reserve the remainder of the yeast in the fridge.

6 Fermentation

- Site the fermenting-bucket in a place where the temperature is as close as possible to a steady 18-20°C. If your house is colder than this, or if temperature fluctuates wildly, use the wool blankets and to insulate the fermenting-bucket.

7 Enjoy Your Beer

- My preference is to serve *Chocolate Fountain* anywhere between 8 & 14°C.