

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: **Smokestack Darkening 7.5%**

Strong foreign extra stout with smoked malts, oaked with Islay whisky barrel chips & fortified with whisky.

“Whoo hoo, whoo hoo, whooo” – Howlin’Wolf

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

1 Preparation

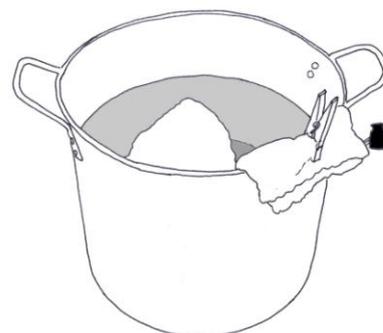
- Divide the Willamette hops into two equal quantities.

2 The Mash

- The 9.5L of water should be brought to a **strike** temperature of 75°C, and should fall to a **mash** temperature of 67°C after a couple of minutes (add a cup of cold water if drop on adding grains is not sufficient). **NB: Remember to add both bags of grains to the start of the mash.**

3 Boil Schedule

- After you have achieved a good boil add half the Willamette and all of the Target hops to the bottom of the brew-bag.
- Fold the top of the brew-bag into quarters, gently lower the other end (containing the hops) 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 60 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 60 mins has elapsed carefully open the top of the brew-bag and crumble the remaining Willamette hops into it such that they come into contact with the boiling wort. Then add your Belgian Candi Sugar to the wort. Boil for a further minute or so. Stir gently during this couple of minutes to dissolve and distribute the Candi Sugar
- 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

- No additional steps here.

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.
- NB - After initial fermentation has slowed (about four or five days): bring 100ml of whisky (or another spirit) mixed with 200ml of water to a simmer in a saucepan. Empty the whisky barrel chips into the saucepan, cover with a tight fitting lid and gently simmer/steam for 3 minutes. Turn off the heat and allow to cool naturally. When cool add the entire contents of the pan to the fermenting-bucket.

7 Enjoy Your Beer

- My preference is to serve *Smokestack Darkening* anywhere between 6 & 12°C.