



Lava Java Mexican Hot Chocolate Stout



Midnight in the Mexican valley, and the volcano's silhouette rises like a sacred temple into the heavens, where the caldera's infernal glow dances upon the clouds' bottoms in fiery reflections and backlights the groves of coffee and cacao trees in chaotic fluttering fingers, and the only relief from that midnight heat is the cold condensation beaded upon your glass, which embodies a blackness of profound depth that rises like the tiny bubbles and titillates your tongue with the magic of roasty malt, coffee, chocolate, cinnamon, nutmeg, vanilla and pasilla peppers, and one satisfying sip becomes another, which, if you ever had any doubt, reassures your belief in the god of the volcano.

Just the Facts, Ma'am:

Original Specific Gravity: 1.069 - 1.073
 Final Specific Gravity: 1.018 - 1.022
 Alcohol by Volume: 6.9%
 Color: 46 SRM (Black like the volcano's silhouette at night!)
 International Bittering Units: 41
 Time to Awesome Drinkability: 6 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. If your recipe includes bags of malt syrup, these should be refrigerated too. Bags of dried malt do not require refrigeration. Also, all grains are best stored at dry room temperature.

Ingredients:

Fermentables:

6 lbs Dark Syrup Malt Extract Syrup
 2 lbs Munich Malt Extract Syrup

Grains & Wort Additives:

8 oz Roasted Barley (Crushed)
 8 oz Chocolate Malt (Crushed)
 4 oz Light Caramel Malt (Crushed)
 8 oz 60L Crystal Malt (Crushed)
 8 oz Cookie Malt (Crushed)
 8 oz Lactose

Hops:

1 oz Sterling (Bittering, 60 Minutes)
 ¾ oz Kent Golding (Bittering, 60 Minutes)
 ¼ oz Kent Golding (Flavor, 5 Minutes)

Yeast:

Liquid Yeast: Wyeast 1084 Irish Ale Yeast
 Or
 Dry Yeast: Mangrove Jack's M42 New World Strong Dried Ale Yeast
 Mangrove Jack's M15 Empire Ale Yeast

Brewing Supplies & Flavors:

Coffee Beans are not included with this recipe. See *spice potion notes*

3 oz Whole Coffee Beans (Crush; Place in Spice Potion)
 3 Cinnamon Sticks (Chop into fine pieces; Place in Spice Potion)
 6 oz Cacao Nibs (Place in Spice Potion)
 1 tsp Nutmeg (Place in Spice Potion)
 1 oz Pasilla Peppers (Dried and ground, in spice potion)
 4 oz Vanilla Flavor Extract (Add 1 day prior to bottling)
 1 Large Muslin Bag
 5 oz Priming Sugar

Brew Day Checklist:

On brew day, you will require the following equipment:

- Brew Pot - A 5 gallon brew pot is ideal. Do not use a pot less than 4 gallons.
- Large measuring cup - 4 cup (32 oz) capacity
- Long-handled spoon or paddle for stirring the boiling wort.
- Primary Fermenter - A 6½ gallon (or greater) food-grade plastic bucket with lid, or a 6½ glass carboy.
- Airlock
- Stopper (if using a carboy)
- Sanitizing Solution
- Hydrometer (Optional, if you want to measure your specific gravity)
- Scissors
- Siphon Setup
- Funnel (if using a carboy)

If you choose to use a secondary fermenter, you will require the following equipment:

- 5 gallon carboy • Airlock • Stopper • Siphon Setup

Preparation of the Spice Potion!

Coarsely crush the whole coffee beans with something like a rolling pin or meat tenderizer. Do not grind.

Note: Choose a quality coffee bean for best results. Do not use a lamer coffee such as Maxwell House, Folger's, and for the love of all that's good, don't use instant coffee!

On brew day, place the chopped cinnamon, coffee, cacao nibs, pasilla peppers and nutmeg in a large glass jar, like a mason jar. Completely cover with vodka. This may require between 1 - 1½ cups. Screw on a tight fitting lid and let the spices soak in the vodka until two days before bottling.

Note: Inexpensive vodka has no effect on the final quality of the spice potion.

The Magical Procedure:

Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Time to Brew!

Total Boiling Time: 60 Minutes. While your wort is boiling, you should sanitize your fermentation equipment, such as your primary fermenter, airlock, scissors, stopper, etc. After you have sanitized your fermenter, fill it with 2 gallons of cold water, into which you will later add your hot boiled wort.

Note 1: This recipe has malt syrup additions at two different times during the boil. Please read all of the instructions before beginning.

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Flip the sheet to continue the magic. Also, this is a good time to pour a cold one! →





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Page 2....Wow, this is good stuff. I wish there could be more!

1. Place the crushed grains in the muslin bag and add to 2½ gallons of water.
 2. Heat water until the temperature is between 150° and 170°F. Steep the grains between this temperature range for 30 minutes. Steeping longer than 30 minutes does not hurt.
 3. Remove and discard the grains. Add 4 cups of malt extract syrup (See [Note 2](#) below). To prevent scorching, stir until all of the malt is dissolved. Then bring this mixture to a boil. Watch for boilovers!
- Note 2:** Measuring 4 cups (32 fluid ounces) of malt syrup is easy! Make sure you use a measuring cup that holds at least 4 cups (32 fluid ounces). With scissors, cut off a SMALL corner of the malt syrup bag and then slowly squeeze the 4 cups of syrup into the measuring cup. If you are a little over or under, it's no problem. Before you add this malt syrup to your brew pot in Step 3, you may soften it by placing the measuring cup in the microwave and warming it for 30 seconds. Also, before Step 5, be sure to store the opened bag of syrup in an upright position (duh!). We find that propping it upright in a round plastic food storage container (like a Tupperware) to be the easiest.
4. When boiling begins, add 1 oz of Sterling hops and ¼ oz Kent Golding Hops. Boil these hops for the entire 60 minutes. During this boil time, take note of the approximate starting volume in the brew pot. As the boil progresses, try to maintain this approximate starting volume by adding additional boiling water to the kettle to make up for this volume lost to evaporation.
 5. With 5 minutes remaining in the 60 minute boil, pause the brew timer and remove the kettle from the heat. Add the remaining malt extract syrup, lactose, and ¼ Kent Golding hops. Stir until dissolved, bring the wort back to a boil, and boil for the last 5 minutes.

Chill out, Man! (Chill the Wort)

1. At the end of the 60 minute boil, cool the wort to approximately 75°F as quickly as possible. With extract brewing, the easiest way to quick-chill the wort is to place your brew pot into a sink full of ice. For more information about cooling your wort quickly, please see 'Fast Wort Chilling' in the 'Frequently Asked Questions' section on our website. .
2. Add your chilled wort to the 2 gallons of water already in your fermenter.
3. Add any extra water needed to bring the total volume in your fermenter to 5 gallons.
4. If you would like to measure the specific gravity, now is a good time. To get an accurate reading, it is important to make sure all of the heavy wort extract you added to the fermenter has been completely mixed in the water.

Pitch the Yeast! (Into the Wort, But Not Out the Window!)

1. When your wort has cooled to approximately 75°F (70° - 78°F is okay), aerate the wort before adding the yeast. Simply close the fermenter and swirl around to mix in oxygen. If you are swirling a carboy, it is helpful to place the carboy on a thick, folded blanket to avoid damaging the vessel.
2. After aerating, pitch (add) the yeast. Use the sanitized scissors to cut open the yeast packet. If you are using liquid yeast, sanitize the pack before opening. If you are using dried yeast, simply sprinkle the yeast over the wort. No mixing is necessary.
3. Close the fermenter, attach the airlock, and keep the fermenter warm (between 70° - 78°F) until you see fermentation beginning, such as the airlock bubbling once every 30 seconds. Wrapping the fermenter with a blanket is an easy way to keep the fermenter warm.

Fermentation:

There are several ways to know when fermentation has begun. First, you will begin to see bubbling through the airlock. If you are using a carboy, then you will usually see the yeast begin to form a layer over the beer's surface.

1. Once fermentation begins, move the fermenter to a room with the proper

temperature. The ideal temperature to ferment this beer is between 62° - 72°F. Do not let the temperature drop below 62°F. If you do, fermentation may stop too soon. That's a bummer, man.

2. Active fermentation may take as long as two weeks after pitching the yeast, although fermentation may finish in 3 to 5 days.
3. If you choose to siphon the beer to secondary carboy for additional clearing and maturation, do so when fermentation begins to slow. If you will not be using a secondary, allow fermentation to complete in the primary fermenter.
3. Add the spice potion and vanilla. Two days before you bottle your beer, add the spice potion and vanilla to the fermenter. That's right - the whole thing. Dump in the entire chunky, glorious mess, and don't worry. It'll all settle to the bottom and impart its wonderful spiciness!

Time to Bottle!

There are several ways to tell when fermentation is complete (besides your drooling). If you correctly pitched the yeast and fermentation quickly began, and if the beer fermented vigorously and the fermenter was always within the correct temperature range (62° - 72°F), then fermentation should finish in two weeks or less. You should see virtually no activity in the airlock. For example, if the airlock only bubbles once a minute or longer, then fermentation should be complete. If you are unsure if fermentation has ended, you may use your hydrometer to measure the specific gravity. If your specific gravity does not change after two or more days, then fermentation is complete and you are ready to bottle!

1. Before bottling, sanitize your bottling bucket, auto siphon (or racking cane), hose, bottle filler, caps and bottles. Glass bottles may be sanitized one day in advance by baking them in the oven. More information about baking your bottles can be found under 'Baking Beer Bottles' in the 'Frequently Asked Questions' section on our website.
2. Dissolve 5 ounces (by weight) or ¾ cup of corn sugar in a 16 oz of water. Boil for 5 minutes. Corn sugar is sometimes called dextrose or priming sugar.
3. Place your fermenter on the counter and your bottling bucket on the floor. Pour the sugar solution into the bottling bucket, and siphon the beer from the fermenter into the bottling bucket. Siphon carefully, trying to minimize splashing and aeration of the beer. Also when siphoning, be sure to leave behind the sediment at the bottom of the fermenter. There's no problem if you should siphon up a little sediment. When you're done siphoning, gently stir the beer in the bottling bucket to make sure all of the sugar solution has been dissolved. Your racking cane makes a convenient stirring wand.
4. Place your bottling bucket on the counter, and attach your siphon hose and bottle filler to the bucket's spigot. Fill the bottles to about 1 inch from the top, and cap each bottle.

Carbonation and Maturation!

Now that your bottles are primed and capped, the remaining yeast will undergo a second fermentation in the bottle whereby they eat the priming sugar and produce carbon dioxide, which is trapped in the bottle to produce the carbonation. While your beer is carbonating, it will also be clearing and maturing - the young, rough undeveloped flavors develop into your magical beverage! Your wondrous elixir reaches awesome drinkability about 7 weeks from the day you began the brew, but don't be surprised if it keeps getting better as time goes on.

1. Place your bottles in a dark place at room temperature (62 °F - 75 °F), and wait at least two weeks for the beer to carbonate. It is important that you keep the beer between 62 °F - 75 °F for carbonation to develop. If the beer cools below 62 °F, it may not properly carbonate.
2. Once your beer is carbonated, you may store it in a cool place. Keep in mind that home-brewed is unfiltered, and unfiltered beers actually continue to improve with time. If your beer seems rough-around-the edges or tastes yeasty, these qualities usually morph into a smooth, clean beer over time. Cheers!

