



Recipe Kit Name: BrewSauce Fermented Hot Sauce

Estimated ABV: 0% • Estimated OG: • Estimated FG:

1 Gallon BrewSauce Recipe and Instructions

Shopping List

Fermentables:

- 2 lbs Red Bell Peppers
- 1.5 lbs Fresh Habanero Peppers
- 4 Jalapeno Peppers
- 4 Serrano Peppers
- 4 Wax or Banana Peppers
- 4 - 6 Italian Sweet Peppers
- 2 Pasilla Peppers
- 1/2 Sweet or White Onion
- 1/2 Purple Onion
- 6 - 8 Cloves of Garlic

Flavoring and Spices:

- 1/3 Cup Kosher, Sea or Himalayan Salt
(Any salt except for Iodized)

Yeast: (Not Included in kit)

- Culture already on all of your vegetables

Directions:

First things first: Gloves! Remember that capsaicin is an oil, and can absorb into your skin. This is not fun, so start with a pair of disposable rubber gloves and save yourself the heart (and hand) ache! Begin by seeding all of your peppers. You can do this by cutting them in half and scooping out the seeds and placental material with a spoon. Either discard the seeds, or save the hot ones and use them in a capsaicin tincture for a spicy treat! You won't be able to keep all of the seeds out of the fermenter, but that's ok, just get 90% if you can. As you seed them, cut them into small cubes or spears and layer them by color into your 1 gallon fermenter. The onions and garlic should be cut into workable pieces as well, and can go in at any point. Once full, add the salt (1/3 of a cup or 70 - 100 g, whatever is easiest to measure) to the top of the peppers and pour room temperature water over them. This will give you a 1% - 1.5% salt brine, although you can go as high as a 3% brine (3% of the weight of the total fermentation - so peppers and water without the fermenter) and fermentation will still go normally. Put your lid with the airlock on your jar and make sure the airlock has water in it so you can keep everything anaerobic. Wait 2 - 3 weeks for fermentation to complete, then strain the fermented peppers, onions and garlic from the water with a holed spatula. Don't throw away the juice just yet! Put all of the veggies in a blender with a 1/4 cup of the brine, and blend to the consistency you want, adding more juice if needed. Bottle straight from the blender in mason jars or any type of bottle you want. This will make about 3 liters of finished sauce. Store refrigerated. This will keep for at least a month, although refrigerated it can last much, much longer!

Style:

Fermented Hot Sauce - Moderate Heat

This slightly tangy, citrus forward fermented hot sauce is not only easy, but insanely delicious! Although this recipe shows baseline ingredients, you can use any peppers to get the heat you like. This is an ideal way to preserve peppers from your garden as well as making a fun and easy fermentation! Our BrewSauce comes out at a medium heat, but this will always depend on the harvest and the peppers you use. This sauce is amazing on huevos rancheros, tacos, and really everything!

Brew Day Notes and Changes:



Have a question? Research our BrewCranium at BrewChatter.com. You'll find great articles and information to help you with your ideas and brew day!

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