



NORTHERN BREWER

O.G.	ABV	IBU	BREW TIME: 6 WEEKS
1.059	5.2%	45	Primary: 2 Weeks
			Secondary: 2 Weeks
			Bottle Conditioning: 2 Weeks

MEXICAN HOT CHOCOLATE STOUT

Perhaps the best hot chocolate recipe there is, Mexican hot chocolate is a pleasure to behold. Rich chocolate flavors, a creamy body and hints of cinnamon and chile pepper are a sure match for beer. Mexican Hot Chocolate Stout hits all of these flavor notes and then some by combining this classic recipe with a moderately roasty stout base. You will find all of the flavors of decadent Mexican hot chocolate, but receive an extra flavor burst of an American-style stout. ¡Salud!

KIT INVENTORY

GRAIN BILL

9.5 lbs Rahr 2-Row
 1 lb Briess Chocolate Malt
 0.5 lb Briess Caramel 80L
 0.5 lbs Light Roasted Barley

OTHER INGREDIENTS

1 lb Lactose **60 min**
 1 oz Cinnamon **10 min**
 0.25 oz De Arbol Chile
Fermentor
 4 oz Cacao Nibs
Fermentor

PREMIUM HOPS

1 oz Columbus **60 min**

SUGGESTED YEAST

YEAST

DRY YEAST:

Fermentis Safale US-05
 Optimum Temp: 59°- 75°F

LIQUID YEAST OPTION:

Omega Yeast OYL-004 West Coast Ale I
 Optimum temp: 60°- 73°F

Imperial Yeast A07 Flagship
 Optimum temp: 60°- 72°F

BEFORE BREW DAY

- Upon arrival, unpack kit.
- Read all instructions before starting.
- Be sure you have all items listed in the Kit Inventory.
- Refrigerate liquid yeast.
- If making a yeast starter, we suggest 24-48 hrs.
- Contact us if you have any questions or concerns.

YOU WILL NEED

- Homebrewing equipment for brewing 5 gallon batches.
- All-grain equipment kit with mash tun and hot liquor tank
- Boiling kettle (at least 8 gallon capacity).
- Approx. 2 cases of 12 oz or 22 oz pry-off beer bottles.
- **Optional** - 5 gallon carboy, with bung and airlock, to use as secondary fermentor.

A FEW HOURS BEFORE BREW DAY

Remove liquid yeast packages from the refrigerator. Leave in warm place (~65°F). Check yeast instructions on packet.

BREWING NOTES

KEY STATS

Brew Day Date: _____

Secondary: _____

Important Additions: _____

Bottling/Kegging: _____

Fermentation Temp: _____

Yeast Strain #: _____

Measured OG: _____ FG: _____

MASH SCHEDULE

SINGLE INFUSION

If you are new to all-grain, we suggest starting with 1.5 quarts of water per pound of grain for strike water volume. This mash thickness can be adjusted for future brews as you become more comfortable with your equipment.

Saccharification Rest: 154° F for 60 minutes

Mashout: 170° F for 10 minutes (optional)

To raise the temp for mashout, gently apply direct heat while stirring well (if using a kettle), or add near boiling water until target temp is reached.

Prepare sparge water in hot liquor tank at 1.5 quarts per pound of grain. Perform a fly sparge until you reach pre-boil volume (7-8 gallons) in your kettle. Sparge should take about an hour for optimal extraction efficiency. You should end with extra sparge water in hot liquor tank. Use this hot water to clean later on.

BOIL ADDITIONS & TIMES

Total time: 60 mins

- | | |
|-----------------|-----------------------|
| - 1 oz Columbus | - 1 oz Cinnamon Stick |
| 60 min | 10 min |
| - 1 lb Lactose | |
| 60 min | |

PRIMARY FERMENTATION

- Within 48 hours Active fermentation begins.** You'll see a cap of foam on the surface of the beer. Specific gravity as measured with a hydrometer will drop steadily. You may see bubbles in the fermentation lock. The optimum temp. for this beer is 62°- 70°F.
- Within 1-2 weeks Active fermentation ends.**
Proceed to next step when:
 - Cap of foam falls back into the beer.
 - Bubbling in airlock slows down or stops.
 - Specific gravity as measured with a hydrometer is stable.

SECONDARY FERMENTATION (OPTIONAL)

- NOTE:** You may skip secondary fermentation and simply add 2 weeks to primary fermentation before bottling.
- Sanitize siphoning equipment, airlock, carboy bung or stopper. Siphon beer from primary fermenter into secondary. (optional - see above)
 - Add **4 oz Cacao Nibs** and **0.25 oz De Arbol Chiles** (remove the seeds) to a container and add enough high proof alcohol to cover. Cover container and let rest overnight.
 - Add the mixture of Cacao Nibs, De Arbol Chiles and alcohol directly to the new beer.
 - Allow beer to condition in secondary fermenter for 2 weeks before proceeding with the next step. Timing is now somewhat flexible.

AFTER THE BOIL

- When 60 minute boil is finished, remove from heat.
- Cool wort to 62°-70°F ASAP.
- Sanitize fermenting equipment and yeast pack: While wort cools, sanitize fermenting equipment (fermenter, lid or stopper, airlock, etc) along with yeast packs.
- Transfer cooled wort into primary fermentation vessel using valve on boil kettle, siphoning from boil kettle, OR pouring wort into fermenter.
- Aerate wort. Seal fermenter and rock back and forth to splash for a few minutes, or use an aeration system and diffusion stone.
- Measure specific gravity of wort with a hydrometer. Record. Target gravity for this kit is 1.059.
- Add yeast once temp of wort is between 62°-70°F. Sanitize and open yeast pack. Carefully pour contents into primary fermenter.
- Seal fermenter. Add 1 tbs of sanitizer or clean water to sanitized airlock. Insert airlock into rubber stopper or bucket lid. Seal fermenter.
- Move fermenter to a warm, dark, quiet spot until fermentation begins.

BOTTLING DAY (ABOUT 4 WEEKS AFTER BREWING DAY)

- Sanitize siphoning and bottling equipment.
- Mix a priming solution (sugar dissolved in water; carbonates bottled beer). Use the following amounts, depending on which type of sugar you use:
 - Corn sugar (dextrose) 2/3 cup in 16oz water.
 - Table sugar (sucrose) 5/8 cup in 16oz water.Bring solution to a boil. Pour into bottling bucket.
- Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix - *do not splash.*
- Fill and cap bottles.

CONDITIONING (ABOUT 6 WEEKS AFTER BREWING DAY)

- Condition bottles at room temp. for 1-2 weeks. After this point, store bottles cool or cold.
- Serving: Pour into a clean glass. Be careful to leave any sediment at the bottom of the bottle. Cheers!

WE'VE GOT YOUR BATCH

We're so confident in the quality of our beer kits, we'll replace any kit, anytime, no questions asked.

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