

# PEANUT BUTTER CUP STOUT

I've always thought that whole "chocolate in my peanut butter/peanut butter in my chocolate" thing would have gone a lot smoother if there were beer involved. And this Peanut Butter Cup Stout proves it. With an Imperial Stout base, this recipe unites a luxuriously jet black, substantial ale with flavors of rich chocolate and peanut butter. In other words...a decadent dessert in a glass. From the first sip, you can tell from the smooth, creamy mouthfeel and dense, mousse-like foam that this stout tastes like you'll be having another. There's a reason peanut butter cups come in pairs, and Peanut Butter Cup Stout is no exception. Try to drink just one...I dare you!

**O.G:** 1.085 | **BREW TIME 8 WEEKS:** 2 WEEKS PRIMARY | 2-4 WEEKS SECONDARY | 1-2 WEEKS BOTTLE CONDITIONING



## KIT INVENTORY

### MAILLARD MALTS™ SPECIALTY GRAIN

#### Chocolate Peanut Butter Stout Grain Blend:

- 1.6 lbs Briess Chocolate Malt
- 1 lb Flaked Oats
- 1 lb Rahr 6-Row
- 0.5 lbs Briess Caramel 120L
- 0.5 lbs Briess Light Roasted Barley
- 0.25 lbs Briess Carapils

### MAILLARD MALTS™ EXTRACTS

- 6 lbs Gold malt syrup
- 3 lbs Golden Light DME ( 20 min late addition)

### HOPTIMUS REX™ PREMIUM HOPS & OTHER FLAVORINGS

- 1 oz Chinook (60 min)
- 0.75 oz Spalt (60 min)
- 0.5 oz Spalt (20 min)
- 4 oz Cocoa Nibs (add after fermentation has subsided)

### OTHER (NOT INCLUDED)

- (Qty 2) 6.5 oz Jars Peanut Butter Powder

### YEAST (2 PACKS OR AN APPROPRIATE YEAST STARTER)

#### Dry Yeast:

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

#### Liquid Yeast Options:

- Omega OYL-004 West Coast Ale I. Optimum temp: 60°- 73°F
- Wyeast 1056 American Ale. Optimum temp: 60°- 72°F

## UPON ARRIVAL UNPACK THE KIT

- Be sure you have all items listed in the Kit Inventory (above)
- Refrigerate the yeast packs
- Contact us immediately if you have any questions or concerns!

## READ ALL INSTRUCTIONS BEFORE STARTING

### YOU WILL NEED:

- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- Optional - 5 gallon carboy, with bung and airlock, to use as a secondary fermenter. NOTE: You may skip the secondary fermentation and add an additional 2 weeks to primary fermentation before bottling
- Approximately two cases of either 12 oz or 22 oz pry-off style beer bottles

## A FEW HOURS BEFORE BREW DAY

Remove the liquid yeast packages from the refrigerator, and leave it in a warm place (~70°F) to come to pitching temperature. If you are using Wyeast, smack the packs as shown on the back of the package and allow to swell for at least 3 hours. Do not brew with inactive yeast - contact customer service for advice or a replacement. If you are using dry yeast, no action is needed.

## ON BREWING DAY

1. Heat 2.5 gallons of water.
2. Pour crushed grain into the two supplied mesh bags, and tie the open ends in a knot. Steep for 30 minutes at 150° - 160°F. Remove bags, drain and discard.
3. Bring to a boil, remove the kettle from the burner and stir in the 6 lbs Gold malt syrup.
4. Return wort to boil. The mixture is now called "wort", the brewer's term for unfermented beer. NOTE: Total boil time for this recipe is 60 minutes.
  - Add 1 oz Chinook and 0.75 oz Spalt hops at the beginning of the boil.
  - Add the remaining 3 lbs Golden Light DME and 0.5 oz Spalt hops with 20 minutes remaining in the boil.
5. Cool the wort. When the 60-minute boil is finished, cool the wort to approximately 100° F as rapidly as possible. Use a wort chiller, or put the kettle in an ice bath in your sink.
6. Sanitize fermenting equipment and yeast packs. While the wort cools, sanitize the fermenting equipment – fermenter, lid or stopper, airlock, funnel, etc – along with the yeast packs.

**ON BREWING DAY – CONTINUED**

7. Fill primary fermenter with 2 gallons of cold water, then pour in the cooled wort. Leave any thick sludge in the bottom of the kettle.
8. Add more cold water as needed to bring the volume to 5 gallons.
9. Aerate the wort. Seal the fermenter and rock back and forth to splash for a few minutes, or use an aeration system and diffusion stone.
10. Measure specific gravity of the wort with a hydrometer and record in the "BREWERS NOTES" section.
11. Add yeast once the temperature of the wort is 72°F or lower (not warm to the touch). Sanitize and open both yeast packs and carefully pour the contents into the primary fermenter.
12. Seal the fermenter. Add approximately 1 tablespoon of water to the sanitized fermentation lock. Insert the airlock into rubber stopper or lid, and seal the fermenter.
13. Move the fermenter to a warm, dark, quiet spot until fermentation begins.

**PRIMARY FERMENTATION**

14. Active fermentation begins. Within approximately 48 hours of Brewing Day, active fermentation will begin – there will be a cap of foam on the surface of the beer, the specific gravity as measured with a hydrometer will drop steadily, and you may see bubbles come through the fermentation lock. The optimum fermentation temperature for this beer is 65°- 70° F. Move the fermenter to a warmer or cooler spot as needed.
15. Active fermentation ends. Approximately one to two weeks after brewing day, active fermentation will end. When the cap of foam falls back into the new beer, bubbling in the air lock slows down or stops, and the specific gravity as measured with a hydrometer is stable, proceed to the next step.
16. Optional - Transfer beer to secondary fermenter. Sanitize siphoning equipment and an airlock and carboy bung or stopper. Siphon the beer from the primary fermenter into the secondary. If you do not have a secondary fermenter, simply leave the beer in the primary fermenter.

**SECONDARY FERMENTATION - OPTIONAL\***

17. Add the cocoa nibs and jars of peanut butter powder to the new beer. Allow the beer to condition in the secondary fermenter for 2 - 4 weeks before proceeding with the next step. Timing now is somewhat flexible. \*See the "YOU WILL NEED" section and step 16 above.

**BOTTLING DAY - ABOUT 1 MONTH AFTER BREWING DAY**

18. Sanitize siphoning and bottling equipment.
19. Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer). Use the following amounts, depending on which type of sugar you will use:
  - Corn sugar (dextrose) 2/3 cup in 16 oz water.
  - Table sugar (sucrose) 5/8 cup in 16 oz water.
 Bring the solution to a boil and pour into the bottling bucket.
20. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix—don't splash.
21. Fill and cap bottles.

**CONDITIONING - ABOUT 1 MONTH AFTER BOTTLING DAY**

22. Condition bottles at room temperature for 1–2 weeks. After this point, the bottles can be stored cool or cold.
23. Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!

**BREWERS NOTES**


At Northern Brewer, we've always got your back. Our Brewmasters are available 7 days a week to help you brew your very best, and it doesn't end until you're completely happy with your latest batch...and looking forward to the next one. We'll never let you fail. Guaranteed.