NORTHERN BREWER

SWEET TOOTH PASTRY STOUT

Much like NEIPA, the Pastry Stout is yet another recent innovation and brewing trend that shows no signs of slowing. With a relatively high gravity, a dose of unfermentable lactose sugar and ingredients more common in baking than brewing, Sweet Tooth Pastry Stout is a glassful of awesome. Starting as a sweet stout, this recipe then includes vanilla, cocoa and your choice of gourmet Silver Cloud flavoring extract. Folding together all of these flavors creates a beer of great complexity, with a medium-heavy body and a pleasing, long finish.

O.G: 1.070 | **BREW TIME 8 WEEKS:** 2 WEEKS PRIMARY | 4 WEEKS SECONDARY | 2 WEEKS BOTTLE CONDITIONING

KIT INVENTORY

SPECIALTY GRAINS
- 0.5 lbs Briess Caramel 20L
- 0.5 lbs Briess Caramel 60L
- 0.5 lbs Weyermann Carafa Special II
- 0.5 lbs Briess Chocolate Malt

MALT® EXTRACTS & OTHER INGREDIENTS
- 6 lbs Gold Malt Syrup
- 2 lbs Golden Light DME (15 min late addition)
- 1 lb Lactose (15 min late addition)

PREMIUM HOPS & OTHER FLAVORINGS
- 1 oz US Magnum (60 min)
- 4 oz Ecuadorian Cacao Nibs (Post Fermentation)
- 15 grams Vanilla Powder (Packaging)
- 20 ml Gourmet Flavoring Extract (Packaging)

YEAST

Dry Yeast:
- Fermentis Safale US - 05. Optimum temp: 59°- 75°F

Liquid Yeast Options:
- Imperial Yeast A07 Flagship. Optimum temp: 60°- 72°F
- Omega Yeast 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 and one of the selected yeast options listed in the Kit Inventory (above)
- **Refrigerate the yeast**

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 with lid
- 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 4 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 liquid yeast package from the refrigerator, and leave it in a warm place (~70°F). Refer to the instructions on the yeast packet. If you are using dry yeast, no action is required.

ON BREWING DAY

1. Heat 2.5 gallons of water.
2. Divide and pour crushed grain into the two supplied mesh bags, and tie the open ends in a knot. Steep for 20 minutes or until water reaches 170°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 Magnum hops at the beginning of the boil.
   - Add the remaining 2 lbs Golden Light DME and 1 lb lactose with 15 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.

ON BREWING DAY - CONTINUED

6. Sanitize fermenting equipment and yeast pack. While the wort cools, sanitize the fermenting equipment – fermenter, lid or stopper, airlock, funnel, etc – along with the yeast packet.
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. Optional - Measure specific gravity of the wort with a hydrometer and record in the "BREWER'S NOTES" section.
11. Add yeast once the temperature of the wort is 72°F or lower (not warm to the touch). Sanitize and open the yeast pack 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. While the beer is fermenting, add the cacao nibs to a sealable container. Add enough vodka (not included) to cover the cacao nibs and seal tightly. This will be utilized in step 18.
16. 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.
17. Optional - If you are transferring to a secondary fermentor, sanitize siphoning equipment and an airlock and carboy bung or stopper. Siphon the beer from the primary fermenter into the secondary. If you are not conducting a secondary, simply leave the beer in the primary fermenter.

SECONDARY FERMENTATION - OPTIONAL*

18. Add the cacao nib and vodka mixture directly into the new beer and let to rest for 4 weeks to allow the flavors to meld before proceeding with the next step. Timing now is somewhat flexible. *See the "YOU WILL NEED" section and step 17.

BOTTLING DAY - ABOUT 6 WEEKS AFTER BREWING DAY

19. Sanitize siphoning and bottling equipment.
20. 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, add the vanilla powder and pour into the bottling bucket.
21. Add a total of 20ml (1 Tbsp. + 1 tsp.) of the flavoring extract into the bottling bucket.
21. Siphon beer into bottling bucket and mix with priming solution and flavoring extract. Stir gently to mix—don't splash. Draw a sample and taste. Add more flavoring until you reach your desired flavor intensity.
22. Fill and cap bottles.

CONDITIONING - ABOUT 1 MONTH AFTER BOTTLING DAY

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

BREWER'S 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.