



# AUSTIN HOMEBREW SUPPLY

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## AHS Session Series Dry Stout (13A) - Mini Mash

# 05093



### READ THESE INSTRUCTIONS. VERIFY YOU HAVE EVERYTHING. SANITIZE EVERYTHING!

Make sure everything is clean to the eye. Then clean and sanitize using sanitizers like One-Step, Iodophor, or Cleanizer. If required by the manufacturer, rinse off the sanitizing solution thoroughly. In a 20 quart or larger stainless stockpot, bring 2 gallons of water to 160°F and turn off heat.

### Put the crushed grains in the grain bag:

<b>4 oz Roasted Barley</b>	<b>4 oz Flaked Barley</b>	<b>4 oz Chocolate Malt</b>
<b>1 ¾ lb 2-Row Malt</b>	<b>4 oz Black Patent Malt</b>	

Soak the grains in the hot water and maintain approx. 155°F for 45 minutes. After soaking the grains, dunk the grain bag in and out of the water and then completely lift the grain bag out. Place a strainer over the stockpot and then put the grain bag into the strainer. Pour 170°F water evenly over the grain bag using approx. 1 quart of water per 2 lb. of grain. Allow the bag to drip (without squeezing) until nearly all of the water has dripped out, then discard the grains, add 1 gallon of water and return to heat until boiling. When the mixture reaches boiling, it can rise very rapidly and boil over. At this time, reduce heat to control the rising foam and avoid a boil over. Once the boil is under control, adjust the heat to a good rolling boil without boiling over.

### Add the **bittering** hops and set your timer for: **60 Minutes**

	<b>5 HBU Pack</b>	<b>3 HBU Pack</b>
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### \*Add the **flavor** hops for the last: **15 Minutes**

	<b>¼ oz Galena</b>	
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### Add the **aroma** hops for the last: **5 Minutes**

	<b>None</b>	
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\*FOR YEAST FUEL AND/OR A WHIRLFLOC TABLET ADD AT 15 MINUTES LEFT IN THE BOIL\*

Once the boil time has elapsed since the bittering hops were added, remove the beer from the heat and add the rest of the sugars listed below. Stir the sugars to make sure they are dissolved completely into the beer.

<b>1 lb Golden Light DME</b>	<b>3 lb Pale Extract</b>	<b>8 oz Malto Dextrin</b>

Let the beer sit for 10 minutes to sanitize the sugars you just added. Cool the beer down quickly by putting the pot in a sink full of cold water. After a couple of minutes the water will need to be replaced with more cold water. At this point adding ice to the water bath will make the beer cool faster. Once your beer has reached 100°F, add 1 gallon of fresh cold water (as cold as you can) to the beer in the pot and cool it to 80°F. You can also use a wort chiller to speed up this process. Once the beer has cooled to 80°F, pour this mixture into the sanitized primary fermenter and add more cool water to make 5 ¼ gallons. Vigorously stir the wort to make sure the sugars are well mixed with the added water. Check the specific gravity of the wort using a hydrometer. Follow the instructions included with the hydrometer. The hydrometer readings will determine the alcohol content of the beer and allow you to troubleshoot if there is a problem.

The original specific gravity should be approximately: **1.041**

### Recommended Yeast:

White Labs	Wyeast	Dry Yeast
<b>Irish Ale 004</b> 82-004 	<b>Irish Ale 1084</b> 67-1084 	<b>Saf-Ale S04</b> 24-2352A 

Pitchable Liquid Yeast: Let the yeast warm up to 72 - 78 degrees F. The longer the yeast sets at this temperature range, up to 24 hours, the faster the beer will start fermenting. Shake the yeast container well and pour into the wort and stir/aerate well.

Dry Yeast: Sprinkle the yeast around the top of the wort and stir well.

Put the lid on the fermenter with the airlock installed (fill airlock 1/3 with water). After 12-36 hours this mixture will begin to churn and produce CO<sub>2</sub>. This is the yeast vigorously eating the sugar in the wort, expelling unwanted proteins and fermenting the mixture into alcohol. If you do not see any activity after 24 hours, then remove the lid and vigorously stir the wort with a sanitized spoon. If after another 24 hours you do not see any fermentation, please call us. After 5 days since the wort started fermenting, the mixture will calm down and the excess proteins will settle at the bottom of the primary fermenter. At this time, check the specific gravity to make sure it is within 3-4 points of the FG and then carefully move the fermenter full of beer to a counter top. Be careful not to disturb the sediment on the bottom.

You can move the primary fermenter several hours before you intend to transfer, so the sediment has a chance to resettle to the bottom of the primary fermenter. Carefully siphon the beer into the sanitized secondary fermenter. Move the airlock from the primary fermenter to the secondary fermenter. Make sure the airlock has enough water. Let the beer clarify in the secondary for 5 days. If the beer has not cleared in 5 days, you can add Claro K.C. finings for beer.

Check the specific gravity of the beer using the hydrometer.

The final specific gravity should be approximately: **1.011**

The original gravity minus the final gravity multiplied by 131 will give you the alcohol content of your beer.

### Bottling the Beer:

#### **SANITIZE EVERYTHING FIRST!!!**

Make sure everything is clean to the eye and sanitize. Carefully move the secondary fermenter full of beer to a counter top. Be careful not to disturb the sediment on the bottom. You can move the carboy several hours before you intend to bottle, so the sediment has a chance to resettle to the bottom of the fermenter. Next you need to put 2 cups of water into a saucepan and bring to a boil. Then add the priming sugar and boil for another minute. Remove from heat and let cool to 80°F or cooler.

Pour the cooled sugar water into the plastic bucket (primary fermenter), and then transfer the beer from the secondary fermenter into the bucket. Siphon the beer into the bucket trying very hard not to disturb the sediment on the bottom of the fermenter. This will mix the sugar water and beer thoroughly. The yeast in the beer will ferment the priming sugar and carbonate the bottled beer.

### Flavoring to add before bottling

**No Flavoring**

Once the beer is in the bucket, place the bucket on the counter top. Attach the bottle filler to the end of the tubing. Siphon the beer and use the filler to put beer in the bottles. Fill the bottles to the top. When you remove the filler, the level of beer will be appropriate for capping. Proceed to cap the bottles and store in a dark place at room temperature. Chill the beer when you are ready to drink it.

When bottle conditioning, this handcrafted beer will be ready to drink once it is fully carbonated.

When kegging, age the beer for one week before serving.