EXTRACT

Original Recipe by:
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SAN DIEGO BEER NEWS
HOMEBREW SUMMER
HOME BREW MART
INGRAINED SINCE 1992

CITIZEN BREWERS

SWEET

CHATA F*** UP HORCHATA SWEET STOUT

BREW DAY

Stage/Time	Type	Qty	Name	%AA	IBU
Steep	Grain	2 lb	Golden Naked Oats	-	-
		13.5 oz	Chocolate Malt (Thomas Faucett)	-	-
		11.7 oz	Medium Crystal (Simpsons)	-	-
		12.5 oz	Carafa III (Weyermann)	-	-
		1 lb, 8 oz	Crystal 120L	-	-
		8 oz	Midnight Wheat	-	-
		7.2 oz	Pale Chocolate (Crisp)	-	-
Boil/60 min	Hop	1.5 oz	US Golding	5%	15
Boil/15 min	Extract	10 lb	Golden Light DME	-	-
	Clarifier	1 tab	Whirlfloc	-	-
	Nutrient	1 tsp	Yeast Nutrient	-	-
	Sugar	2 lb	Lactose	-	-
	Dextrin	1 lb	Malto Dextrin	-	-
Flame Out	Spice	12 g	Saigon Cinnamon Powder	-	-

FERMENTATION AND BEYOND

Stage	Type	Qty	Name	Notes
Pitch	Yeast	2 pkg	WLP001 California Ale	Ferment @ 66˚F
Packaging	Spice	24ml	Tahitian Vanilla Extract	-

Experimental Stout (34C)

Original Gravity: 1.020 – 2.000 SG

Final Gravity: 1.000 – 1.100 SG

Bitterness: 0.5 – 400 IBUs

ABV: 1 – 29%

SRM: 1 - 99

Overall Impression: A very dark, sweet, full-bodied, slightly roasty ale that can suggest coffee-and-cream, or sweetened espresso. Mild roasted grain aroma, sometimes with coffee and/chocolate notes. An impression of cream-like sweetness often exists.

TARGET STATS

Batch Size	5 gal
Original Gravity	1.098
Final Gravity	1.023
~%ABV	10.2
IBU	15
SRM	69.3

BREW NOTES

Boil Duration	60 min

Notes

Massive beers like this one *greatly* benefit from the presence of oxygen in the initial stage of fermentation. This is your sign to invest in a system for injecting pure oxygen at pitch. Your aiming for a 2 minute injection.

Ferment at 66˚F

Quick Brewing Instructions

PREP

Measure out all your ingredients ahead of time:

- 3 gallons of water in your boil kettle
- 3 gallons of sanitized, pre-chilled water in the fridge
- All boil additions, ideally marked with their appropriate timings

STEEP

Not all recipes will call for steeping grains, since some beers benefit from being as dry in flavor and pale in color as possible. Steeping grains are used to increase the color, the sweetness, and the overall density of your finished beer. Think of it like making a very large cup of malt tea, except you don't want to use boiling water. Your ideal temperature range for the steep is between 150 and 155˚F.

1. Heat your water up to 158˚F, then turn off your heat and add your steeping bag of grain. This should bring the temperature down to 155˚F or so. The larger your bag of steeping grains, the more it will change the temperature of the water.
2. Cover the pot with a lid to maintain temperature for 30 minutes.

After 30 minutes, remove the grain from the pot and let it drip over the pot for a few moments before discarding. Do not squeeze or wring out the bag.

BOIL

The purpose of your boil is to: [1] to sanitize, [2] to extract bitterness (alpha acids) from hops, and [3] to break down particulates for a clearer finished product. The total boil time is largely determined by how bitter you intend the beer to be. The extract only needs to be boiled long enough to sanitize and break down particulates, which is why our recipes usually add extracts in the last 15 minutes of the boil.

1. Once your steep is complete and the grain bag is removed, begin heating your pot to a boil.
2. Once you achieve a stable rolling boil, start your timer for the total boil time (see recipe) and begin adding your additions at the appropriate times. With each addition, be sure to add slowly and keep an eye out for boil-overs.
3. In between additions, you should take the opportunity to make a bucket for sanitizing any equipment that will contact your unfermented beer (called "wort") after the boil.
    a. Measure out 5 gallons of water in your fermentor and add 1 oz of sanitizer. If you haven't already, be sure to mark your fermentor at the 5 gallon level for later.
    b. After about a minute, transfer the solution into a bucket to sanitize the rest of your equipment (e.g. funnel, airlock, stopper, wine thief, etc.)

    Note: If it's a glass fermentor, **do not pick it up** and attempt to pour it out; use a siphon to transfer the liquid safely.
4. With 15 min left of the boil, turn off the heat to the pot. Slowly add your malt extract, constantly stirring to ensure that it is completely dissolved. When clumps are no longer visible, turn the heat back on to resume boiling. At this point, boil-overs are much more likely, so have countermeasures ready. When the foam begins to rise rapidly:
    a. Be prepared to turn the heat down or off.
    b. Have a spray bottle of water ready to help keep the foam at bay.
    c. If the foam does not re-incorporate into the wort on its own, the heat is too high.
5. Add any further additions at the appropriate times and begin preparing your cooldown bath.

60 MIN	• 1.5 oz US Golding
15 MIN	• 10 lb Golden DME • 2 lb Lactose • 1 lb Maltodextrin • Clarifier & Nutrient
FLAME OUT	• 12g Cinnamon

COOLDOWN

Now that your boil has concluded, everything that touches your wort must be sanitized. Cooling your wort down to pitchable temperatures is important to improve clarity and to reduce the chances of bacterial infection.

1. Transfer the hot kettle from the burner to a sink or tub filled with cold water. Carefully swirl the pot to better cool the wort inside.

    Note: Do not add ice at this time. Cold tap water should be enough of a contrast to rapidly cool your near-boiling wort to more manageable temperatures. Save the ice for the hard part (i.e. getting from 120˚F to 80˚F or lower).
2. As the water becomes hot, refill your tub with cool water until the wort gets below 150˚F. At this point adding ice to the bath can help cool the wort to target more quickly.
3. Once your wort has cooled to 80˚F or less, vigorously pour it into your sanitized fermentor. Add the prepared, sanitized cold water (refrigerating the water as suggested in the prep stage will help to cool your wort even further) to the fermentor until the total volume has reached 5 gallons.

Shake the carboy for a few minutes to oxygenate and to evenly mix the water with your wort. Now is the time to take a hydrometer reading and record your Original Gravity measurement.

PITCH

Adding your yeast is what changes the liquid in your fermentor from "wort" to "beer."

1. Sanitize the exterior of the yeast package as well as any tools used to open it.
2. Add your yeast to the fermentor and seal with an airlock and stopper—being sure to fill the airlock to the appropriate mark with sanitizing solution.
3. Store in a cool dark place for the duration of fermentation.

WLP001 California Ale Yeast

Ferment at 66˚F

PACKAGE

After fermentation has concluded but before packaging (i.e. in the bottling bucket or in the keg), add your vanilla extract. You'll want it to mix throughout the batch, so don't just add it to the top—you'd have to stir to incorporate it and you don't want to do that. Add it to the bottom of your sanitized bottling bucket or keg before transferring. This way it will mix evenly into the batch without adding oxyget

- 24ml Vanilla extract