



Midwest Homebrew and Winemaking Supplies

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1-888-449-BREW (2739)



Java Stout

For 5 Gallons
SG: 1.042-1.046
FG: 1.010-1.012

- 1. Inspection and Yeast Evaluation** Make sure you have all of the ingredients listed on the side of the box. We can replace missing parts before you brew, we cannot replace kits once you've brewed. If you are brewing with liquid yeast be sure to evaluate their health before brewing, once again we can replace yeast but not beer kits. If you are working with Wyeast strains be sure to allow 1-2 days before brewing to evaluate their viability. If the pack swells then the yeast are happy and you can brew. If it does not swell after 2 days then do not brew and contact us. For White Labs strains, it is recommended to do a starter to evaluate their health, especially if the yeast were shipped during the summer months. A less reliable method would be to shake the vial once it's warmed up, you should notice little CO² bubbles (a sign of fermentation) once they warm up and start consuming the nutrient available. Yeast damage happens and we try to ship yeast as reliably as possible, but it is up to you as a brewer to determine the viability before brewing.
- 2. Sterilization** Wash and sterilize all of your equipment. Do not use soap to clean any of your equipment, it can ruin the head of your beer. B-brite and One step sanitizers are the best. We recommend using a separate container such as a small cooler or another pot to soak your smaller equipment during the appropriate stages of brewing, fermenting and bottling. Clean your primary fermenter with a sponge and be sure not to use an abrasive pad that could scratch the inside of your bucket. These scratches could hold bacteria that could infect future batches. Rinse all equipment with water prior to use.
- 3. Grains and first Heating** If you did not have your grains crushed in our store then use a rolling pin or an empty beer bottle to lightly crush the grains. Next, put the crushed grains into the boiling bag. Add 1.5 -2 gallons of tap water to your pot. Set the grain bag into your pot and turn the heat to high. Steep your grains at 155 degrees for 10 - 30 minutes. 10 minutes is fine if you're pressed for time. You'll need a thermometer for this stage. If you don't have a thermometer, make sure you don't boil the grains. Remove the pot from the burner and let grains steep for another 5-10 minutes. Discard the grain bag.
- 4. The Boil** Before returning the pot to burner add your malt extract. Make sure to stir the water so the malt extract does not scorch on the bottom of your pot. As soon as you see a boiling bubble add ½ oz Target bittering hops and boil for at least 30 minutes, and as long as 60 minutes, depending on desired bitterness. Stir as needed. Midwest recommends boiling for 60 minutes for optimal hop utilization. **DO NOT LEAVE YOUR POT UNATTENDED!** Boil-overs are messy and should be cleaned up immediately. This can be avoided by going back and forth between high and medium high. During this boiling period add 3.5 -4 gallons of cold water to your sterilized 6.5 gallon fermenter and set aside. Add 1 oz Tettnang aroma hops for the last two minutes and take off the burner.
- 5. The Java:** There are 2 methods to imparting the java flavor and aromatics to your brew. The simplest method is to place the Peace Coffee into a steeping bag and add it to the pot at the end of the boil. Keep in mind that boiling temperatures may impart a more bitter taste to the brew. The flavor will also be a bit weaker due to "CO² scrubbing" in the primary fermenter. The recommended method is to prepare a very strong brew at a rate of 48oz

(8 cup line on a coffee maker) of coffee in a drip style coffee maker. You can then add the freshly brewed Peace Coffee to the secondary fermenter. This will maximize the coffee aromatics and flavor.

6. Cooling the Wort Pour the wort (Pronounced “WERT”) into the primary fermenter that contains the 3.5 - 4 gallons of water. Make sure you have cooled your wort below 80 degrees. If you want to take a hydrometer reading, do it now. Do not return any samples back to the fermenter. Methods of cooling wort:

1. You can set your brew kettle (sanitized top on, if available) in a sink full of ice stirring the wort with a sanitized spoon every 15 minutes.
2. You can use ice as part of your 3.5 gallons of water that you added earlier. (This method is not recommended by Midwest, but will work in a bind.)
3. Set your fermenter in a cool place and add your yeast the next morning. (This method is not recommended by Midwest, but will work in a bind.)
4. **THE BEST** Use a wort chiller immediately after boiling. The faster you cool the wort and add the yeast, the less chance you’ll have of any contamination. The temperature must be below 80 before adding the yeast.

7. Fermentation If you are using dry yeast, you can re-hydrate the yeast in luke-warm water (90-100 degrees), let it stand for 10 minutes and pour into the wort, or you can just sprinkle the dry yeast over the top of the beer. If you are using liquid yeast, follow the directions on the packet. Approximately 1-3 days after adding the yeast you should start to notice a healthy fermentation taking place. A head of foam (called krausen) will have formed and CO² should be bubbling out of the airlock. After 5-7 days of fermentation, transfer into a glass carboy. At this point add the Peace coffee if you are looking for more aromatic results. If you are using a single stage fermenting system, then leave the beer in the fermenter for two weeks total and add the coffee after the initial vigorous ferment.

You can be sure that the yeast is done by taking a hydrometer reading three days in a row and getting the same reading, a gradual lowering of the reading will indicate a slower or unfinished fermentation. If your reading finishes high (i.e. The beer tastes too sweet) then check out our FAQ for tips on increasing your attenuation. Be patient. A good rule of thumb is to allow 2 weeks for fermentation and every thing will be fine. Dry yeast has been known to ferment very fast while some liquid strains can take longer than expected. Use your hydrometer to tell you where your beer is at, it is your window into what is going on in the fermenter.

8. Bottling At bottling time, heat 1 cup of water and add ¾ c (5 oz.) of corn sugar provided in the kit. Bring the solution to a slow boil for five minutes, then cover with a sanitized lid and let cool. Sanitize your bottling bucket, tubing, bottle filler, caps and bottles. You will need to sanitize 48 - 54 twelve oz. bottles, or 24-28 twenty-two oz. bottles. The dishwasher may be used for sanitizing the bottles by using the heat of the dry cycle. Sanitize caps in a sanitation solution. After everything is sanitized, add the corn sugar mix to the bottling bucket, siphon beer from your fermenter into your bottling bucket and fill the bottles using a bottle filler. Cap your bottles and you’re done. Store your beer in a cool (60-70 degrees), dark place for 2 to 4 weeks. Not on a cool basement floor in winter. ENJOY!!

Call the Midwest Experts With any questions on our advice line!

TIPS FOR BETTER HOMEBREWING

1. **Relax.** Give yourself plenty of time to brew. Go slow and be patient. Drink a homebrew from an old batch and have fun.
2. **Be patient.** The longer you let your beer sit in the bottle the better. Go ahead and taste one after 2 weeks. If you’re happy with the carbonation, drink up. If not, wait. Ideally 4 to 6 weeks. So while you’re waiting, brew another batch.

Quick Instructions

1. Steep crushed grains for 10-30 minutes at 155 degrees.
2. Add malt extract and gypsum while brew pot is off the burner.
3. Bring to a boil and add ½ oz Target bittering hops. (30-60 Minutes, depending on desired bitterness)
4. Add 1 oz Tettnang aroma hops for the last 2-5 minutes.
5. Steep Java in nylon bag in the wort as it is cooling – or- wait and add fresh brewed Peace Coffee to the secondary fermenter.
6. Cool and add yeast.
7. Ferment and bottle. (2 stage fermentation is recommended.)