

## K09 Whiskey Barrel Stout

### Brewing Instructions

Follow step one only if you purchased liquid Wyeast. Otherwise skip to step 2 if you purchased dry yeast.

1. Smack the pack to start incubation. Do not start brewing until you see the pack swell to at least 1½" thick, which typically takes 6 hours to 2 days, depending on strain and age of yeast.



**IF YOUR LIQUID YEAST PACK DOES NOT SWELL DO NOT MAKE THIS KIT, OBTAIN REPLACEMENT YEAST BEFORE BREWING.**

2. Now that you have your swollen liquid yeast or suitable dry yeast available, boil 5 gallons of water and cut open the **Malt Pouch** (the heavy unlabeled bag of syrup). Turn off the heat. Squeeze the syrup into the water, and stir until the malt traces are dissolved from your spoon and the pot bottom. Now stir in the two bags of **KCS Brewing Sugar**. Once the malt and sugar is stirred in, turn back on the heat.



3. Boil for 30 minutes. Watch for boil overs, which are very likely when the pot first comes to a boil after adding the malt. Boil overs can be stopped by turning off the heat and stirring. Add the initial **KCH112** (bittering hops) after 3 minutes of boiling, and final **KCG050** (aromatic hops) after

### 30 Minute Boil Kit

This kit features extract that has been preboiled so you can complete the boil in only 30 minutes, saving time and energy.

29 minutes, 1 minute before the end of the 30 minute boil.

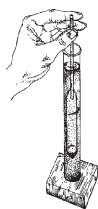
4. Chill the hot wort with a wort chiller to 85° F or less. When cooled, transfer to your Primary Fermenter marked at 5 gallons. Let the cooled wort splash into your fermenter to add oxygen to the wort. You may need to add a little cold water at this point to make 5 gallons.



5. If using dry yeast, sprinkle the dry yeast on top of wort. Wait 5 minutes for the yeast to hydrate and then stir. If using liquid yeast, stir into wort.

6. In one to two days at room temperature (not below 68° F., ideally 68° to 78° F.) fermentation will begin, as evidenced by a foamy head rising on the surface. Let the beer sit sealed for a total of 9 days after adding the yeast to allow fermentation to largely finish before transferring to a secondary. Open the fermenter after 5-6 days and vigorously stir with a sanitized spoon to encourage complete fermentation.

7. After 9 days, transfer to your secondary fermenter, and stir in the **KCO Oak Pack**. Leave in the secondary for another 21 days at a minimum of 68° F. After 21 days or so, check the beer with a hydrometer and record the reading which should be anywhere from 1.012 to 1.035. Stir the beer vigorously with a sanitized spoon and re-seal. Now wait an additional 5 days and check again. If your gravity is the same as the reading of 5 days ago, the beer is ready to bottle or keg. If it is lower, leave it for another 5 days and repeat this procedure until you get two readings in a row that are identical.



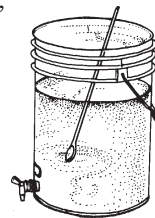
8. Once two readings are identical, and the beer has fermented for at

Final Inspection by #5

least 35 days, sanitize your Priming Tank and beer bottles or kegs (48 twelve oz. bottles or equivalent needed). Transfer from the Secondary to your Priming Tank with a siphon tube to avoid splashing.

9. Finally, mix in **8 ounces of your whiskey or bourbon**, stirring thoroughly.

10. If you plan to bottle\*, get a small saucepan and add 1 cup of warm (80° to 100° F.) water. Add the **Lalvin EC-1118 Yeast Pack**, and wait 10 minutes to rehydrate. Now stir the liquified yeast into your beer, along with the **Priming Sugar Pack**. Stir for 1 minute to fully mix the sugar and yeast.



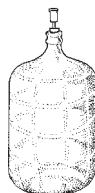
11. Fill each bottle to within an inch of its neck and cap. Let the beer sit at 68° to 78° F. for 7 days after sealing to allow the carbonation a chance to build. After the beer is carbonated, it is ready to drink.

\* If you plan to keg, you can chill and force carbonate without adding the sugar and yeast for minimum sediment in the keg. Or, add two thirds of the Priming Sugar Pack and the yeast (keg beer likes less carbonation) and seal your keg to naturally carbonate at room temperature.

First Gravity & Date \_\_\_\_\_

Second Gravity & Date \_\_\_\_\_

Third Gravity & Date \_\_\_\_\_



### THIS IS AN ADVANCED KIT

#### Items Needed to Brew This:

In addition to the basic brewing equipment included in a William's Home Brewery, you will need the following:

**Secondary Fermenter:** Any 5-6 gallon carboy (glass or plastic) with airlock and stopper. You can use a Priming Tank in a pinch.

**Wort Chiller:** William's part E81 or equivalent (to cool down the boiled wort).

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