

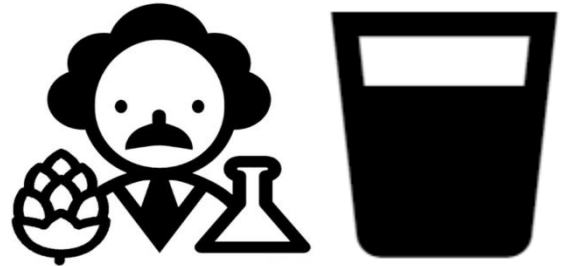
# Extract Recipe Kit Instructions



## DrSmurto's Black Eyed RIS

### What's in the Kit:

- 2 x Muntons Export Stout (1.8kg) Ingredient Can;
- 1 x Muntons Light Malt Extract (1.5kg);
- 1 x Dextrose Mono-Hydrate Powder (1kg); and
- 2 x LalBrew - Nottingham Yeast x 11g (Dry English Ale)



Volume	23 litres
IBU's	~70
OG	1.078
FG	1.018
ABV	7.9% (8.4% if bottling)
Colour	200+ EBC

### Brew Specifications:

*A big, bold, bitter and black as squid ink Russian Imperial Stout. Made for ageing and enjoying in the depth of winter.*

### Instructions:

[For beginner instructions on how to home brew, please check out our guide by following this link.](#)

#### 1. Cleaning and sanitising:

Clean and sanitise **all** brewing equipment that will come into contact with your beer (including fermenter, spoons, can openers, thermometers, air locks, etc.) with a quality no-rinse sanitiser, such as [StellarSan](#).

#### 2. Prepare ingredient cans:

Fill your kitchen sink with water as hot as your tap water goes and put your three cans of malt extract in to soften the syrup contents inside to allow for easier pouring. Allow more than 10 minutes for contents to soften. **Measure out half of your dextrose and dissolve in the minimum amount of boiling water.**

### 3. Adding everything to the fermenter:

Take your ingredient cans out of the hot water in the sink and open them with your sanitized can opener. Make sure the can top is sanitized too. Pour the syrupy contents of both cans into the fermenter. A sanitised silicone spatula and some boiled water can be used to dissolve and get the rest of the syrup out. Pour in the dextrose solution. Mix up the contents of the fermenter well with your sanitised brewing spoon (avoid wood because it harbours bacteria).

Top up your fermenter to the **23L** mark on your fermenter with **cold water**. You want the beer to be below 20°C by the time you get to 23L, so if it's too hot as you're approaching 23L, you might want to add some ice cubes.

### 4. Pitching the yeast:

Open your sachets of yeast with a sanitised pair of scissors. Sprinkle the contents of the sachets evenly over the beer. Put the sanitised lid on your full fermenter and wait 5-minutes for the yeast to rehydrate, then cover the airlock hole with your sanitised thumb and rock the fermenter back and forth vigorously to aerate it so the yeast has plenty of oxygen to work well. Put the air lock into your fermenter filled with a bit of sanitiser.

### 5. Fermenting your beer: **IMPORTANT!**

This step is arguably the most important to get great tasting finished beer. Place the fermenter in a part of the house that will ensure the fermenting beer stays between 16-20°C (any higher and you will start to get undesirable flavours; any lower and the yeast may go to sleep). In winter, this can be maintained with a [heat belt](#) and a [temperature controller](#). In summer, you will need a small fridge (Gumtree has plenty for next to nothing) to put your fermenter in with a temperature controller attached. **WARNING:** With so much malt and sugar in this beer, fermentation can often be very vigorous. If the foam on the top of the beer during fermentation looks like escaping out of airlock, replace the airlock with a blow off tube. This is simply a piece of tubing that goes just through the airlock grommet and the other end is submerged in a container of no-rinse sanitiser.

### 6. Keg/bottle your finished beer:

Once your beer has finished fermenting, bottle or keg as usual. Please refer to our [detailed beginners guide](#) for tips on how to do this.