



# 5 LEAF CLOVER IRISH STROUT

This stout has a robust roast flavour complemented by a full-bodied and smooth mouth feel. The Generous helping of steeped oats ensures the roasted coffee and dark chocolate flavours are balanced to create a black beer that is surprisingly moreish and light.

## INSTRUCTIONS:

For beginner instructions on how to home brew, please check out our guide by following this link.

### 1 CLEANING & SANITATION

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 two cans of malt extract in to soften the syrup contents inside to allow for easier pouring.

### 3 STEEPING YOUR SPECIALTY GRAINS

Put 2L of good-tasting water into a small kitchen bot that has a lid. Bring the water up approximately 70°C and turn out the flame. Put the provided oats into the mesh sock provided and tie off the ends; make sure the oats can move around freely in the back to get good extraction. Drop the bag

**KegLand**

**WHAT IS IN THE KIT:**



- 1 x Black Rock Unhopped Light Malt Extract (1.7kg)
- 1 x Black Rock Crafted Oatmeal Stout Beer Kit (1.7kg)
- 1 x Oat Malt(250g)
- 1 x Safale S-04 English Ale Yeast (11g)

**CUT THIS OUT FOR  
YOUR TAP HANDLE**



To purchase the recipe kit Bishop Tap Handle Use QR Code Below



of oats into the 70c water and let it soak for 30-minutes stirring occasionally. You may need to give the stove a few short bursts to bring the heat back up, but a little bit of temperature drop is fine. After 30-minutes, pull the bag out and give it a squeeze to get all of the liquid out. The spent oats can then be emptied out and the bag rinsed for the next step. Bring your oat mixture to a gentle boil for 5 minutes to sanitise the mix.

#### 4 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 your 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. Mix up the contents of the fermenter well with your sanitised brewing spoon (avoid wood because it harbors bacteria).

Top up your fermenter to the 20-liter mark on your fermenter with cold tap water. You want the beer to be below 20°c by the time you get to 20-liters, so if its too hot as you're approaching 20L, you might want to add some ice cubes or the chilled water you prepared a day in advance to get you there.

#### 5 PITCHING THE YEAST

Open your sachet of yeast with a sanitised pair of scissors. Sprinkle the contents of the sachet 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.

#### 6 FERMENTING YOUR BEER

This step is 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 15-20°c (any higher and you will start to get undesirable off-flavors; any lower and the yeast may go to sleep). In winter, this can be maintained with a heat belt, but the absolute best way to ensure you get great consistently good beers is to get a temperature-controlled fridge and make yourself a fermentation chamber. This can be done cheaply with a *small cheap/free fridge off Gumtree*, an inexpensive temperature controller and a *heat belt*. You just plug the fridge and heat belt into the controller and put the fermenter in, dial in the temperature and forget about it! This setup will get you the best tasting beer.

#### 7 KEG/BOTTLE YOUR FINISH BEER

This step is 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 15-20°c (any higher and you will start to get undesirable off-flavors; any lower and the yeast may go to sleep). In winter, this can be maintained with a heat belt, but the absolute best way to ensure you get great consistently good beers is to get a temperature-controlled fridge and make yourself a fermentation chamber. This can be done cheaply with a *small cheap/free fridge off Gumtree*, an inexpensive temperature controller and a *heat belt*. You just plug the fridge and heat belt into the controller and put the fermenter in, dial in the temperature and forget about it! This setup will get you the best tasting beer.



MY RATING:

1 2 3 4 5

APPEARANCE

AROMA

TASTE

OVERALL

**BREW DAY QUESTION?**

Our friendly staff are ready to help!

EMAIL US 24/7  
beer@kegland.com.au



**TIPS & TRICKS**

**WANT TO SPICE YOUR IRISH STOUT?**

Try adding some things that will complement the stouts roasted flavours. Vanilla, cocoa, coffee, spiced rum, oak or even some Baileys irish cream!

**PREFER AMERICAN STYLE STOUTS WITH A DRIER FINISH AND LESS VELVETYY MOUTH FEEL?**

Swap the yeast out for Safale US-05 Ale Yeast and omit the oats.