

Black Jack Pumpkin Stout (All Grain)

All Hallows Eve, and the wispy clouds sweep across the full moon that had outlined the globular shapes in the pumpkin patch, but a sinister feeling floats about the air, and you know something wicked is waiting for you in those shadows. For your gaze has met those flickering, fiery eyes that emanate from that hollow core of a beverage so black that you're certain it will offer you no mercy. Your first sip pacifies you with coffee-like roastiness all swaddled in mocha deliciousness, but don't be deceived by the creamy caramel sweetness flickering on your tongue, for there is something hidden in that blackness, and it's the unmistakable assault of pumpkin that at first appeases your senses with velvety goodness before unleashing the heartless vehemence of pumpkin pie spice! So, wary dweller, terror is the theme of this chilling, dark eve, and whether your fears reside in what's hiding under your bed or those shadowy substances that go thump in the night, your real terror will be the encounter of an empty pint!

Just the Facts, Ma'am:

BJCP Style: 13B. Sweet Stout
 Original Specific Gravity: 1.066 - 1.070
 Final Specific Gravity: 1.014 - 1.018
 Recipe Calculation Efficiency: 75%
 Recommended Secondary Aging: Yes
 Liquid Yeast Starter Recommendation: Yes
 Total Boiling Time: 60 Minutes
 Alcohol by Volume: 6.9%
 Color: 50 SRM (Two Glowing Fiery Eyes of Black Terror!)
 International Bittering Units: 22
 Time to Awesome Drinkability: 6 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:

6.6 lbs American 2-Row Malt
 2.2 lbs Light Munich Malt
 0.8 lbs Light Wheat Malt
 12 oz 60L Crystal Malt
 4 oz 90L Crystal Malt
 14 oz Roasted Barley
 6 oz Chocolate Malt
 4 oz Pale Chocolate Malt

Hops & Hop Addition Schedule:

1 oz Perle Hops (Bittering, 60 minutes)

Yeast:

Liquid Yeast: Wyeast 1084 Irish Ale Yeast
 Wyeast 1028 London Ale Yeast
 Or
 Dry Yeast: Safale S-04 Ale Yeast or Cellar Science English Dried Ale Yeast

Brewing Supplies & Flavors:

8 oz Pumpkin Malt (2 Minutes)
 2 oz Pumpkin Pie Extract
 5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Adding Pumpkin Pie Extract

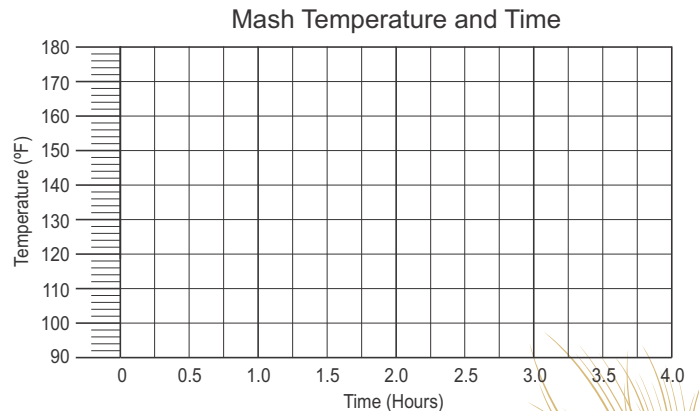
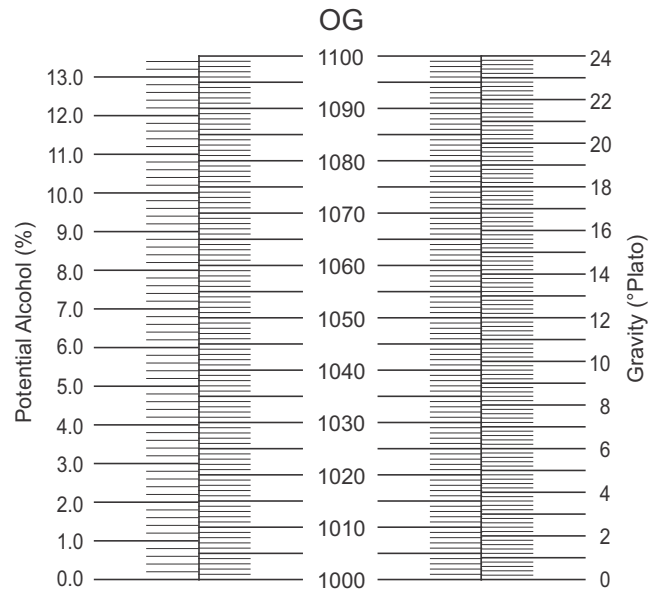
If bottling, add 2 oz of Pumpkin Pie Extract to bottling bucket with priming sugar. If kegging your beer, pitch directly into keg with beer, stir gently and enjoy!

Mash Schedule:

Saccharification Rest: 151°F for 60 Minutes
 Mash-Out: 168°F for 5 Minutes

Brew Statistics:

Brew Day Date (/ /)
 Original Specific Gravity: _____
 My Efficiency: _____
 Final Specific Gravity: _____
 Secondary Rack Date (/ /)
 Bottling / Kegging Date (/ /)
 Date I Drank Last Beer (This Stinks!) (/ /)



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