



Cask o' Shine Bourbon Barrel Porter (All Grain)

On the crest of a blackened eve, you laze on the front porch to the comfort of your rocking chair creaking rhythmically to the sounds of bluegrass breezing through the open window, with the fireflies' subtle dance conducting the song of spring peepers below in the brook, and the occasional splash of heat lightning illuminates a horizon defined by knobs of ashen silhouettes. And to this rhythm you swirl your snifter of that mystical, charcoal liquid, admiring its lazy sweep along the glass, waiting a moment longer before the ascent to your lips. And suddenly the evening's flow disappears as your senses are overwhelmed, and you succumb to the onslaught of flavors demanding attention yet granting nirvana. In this singular black liquid you behold the bittersweet, caramel and coffee roastiness orchestrating the crowning release of dark fruits, toasty oak, vanilla and bourbon. With the deep sigh you breathe that could've happened a lifetime later, this unbelievable black liquid makes you one with this magical black eve.

Just the Facts, Ma'am:

BJCP Style: 22C. Other Smoked Beer
Original Specific Gravity: 1.076 - 1.080
Final Specific Gravity: 1.017 - 1.021
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 60 Minutes
Alcohol by Volume: 7.8%
Color: 52 SRM (If you can see light through this, then you're Superman!)
International Bittering Units: 51
Time to Awesome Drinkability: 8 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:
8.1 lbs American 2-Row Malt
2.8 lbs Light Munich Malt
0.8 lbs Light Wheat Malt
18 oz Chocolate Malt
5 oz Roasted Barley
3 oz Black Patent Malt
8 oz 150L Crystal Malt
6 oz Special B Malt
6 oz Biscuit Malt

Hops & Hop Addition Schedule:
1 oz Magnum Hops (Bittering, 60 Minutes)
1 oz Bramling Cross Hops (Bittering, 60 Minutes)

Yeast:
Liquid Yeast: Wyeast 1028 London Ale Yeast
Or
Dry Yeast: Mangrove Jacks M42 Strong Ale Yeast OR Safale S-04 Yeast & 1 Red Star Premier Blanc Yeast Packet (add to secondary)

Brewing Supplies & Flavors:
2 oz Toasted Oak Cubes (Soak in Bourbon)
2 tablespoons Vanilla Extract (Add to Bourbon)
20 oz Bourbon (Not Supplied)
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.

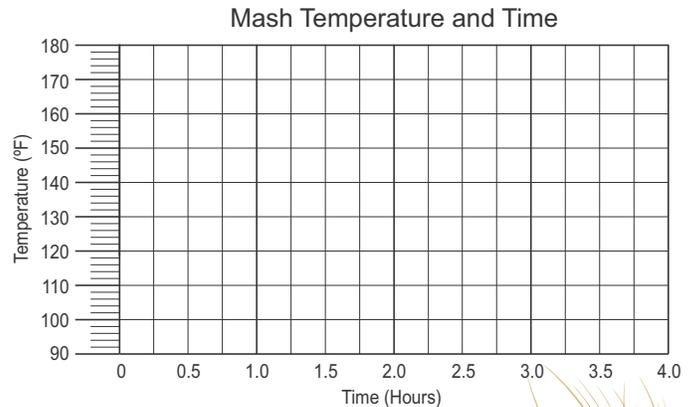
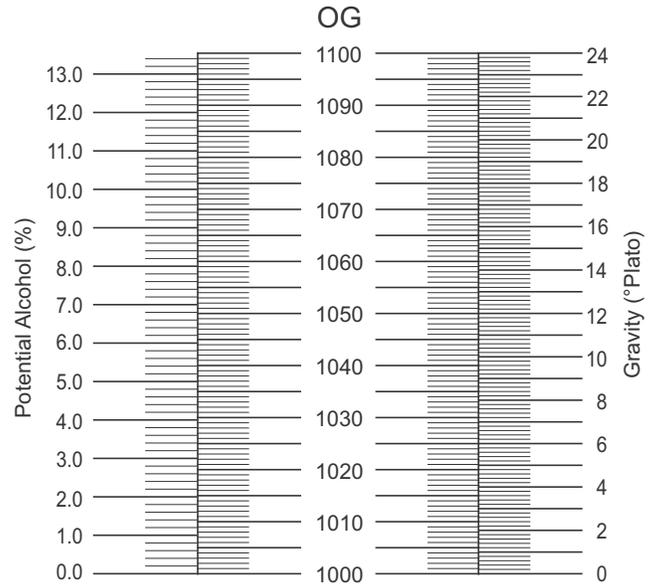
Preparing the Oaked Bourbon:
On brew day, place the oak cubes and Extract in a large jar with 20 oz of bourbon. Screw on a tight fitting lid and let the oak cubes soak until transferring the beer into the secondary carboy.

Mash Schedule:

Saccharification Rest: 152°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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