

Decadence Stout (All Grain)

Oh, the sweet, sinful and delicious fall into the temptation elicited by this chocolate, honey, oatmeal, coffee and cream stout! What? Did your ears serve you correctly? Indeed - but do you have the strength to resist being pulled into the dark side when this frothy black temptress invades your pint with its creamy ascent and concludes with a cap of tawny-brown head? Feel your fingers tremble as forces seemingly beyond your control guide your hand to greedily snatch that waiting pint, and the kiss upon your lips will unleash the lustful deluge of flavors upon your palate, blinding your senses with dark chocolate, currants, mocha and velvet creme, leaving you dizzy with the bliss of having surrendered to this decadence!

Just the Facts, Ma'am:

BJCP Style: 21A. Spice, Herb, or Vegetable Beer
 Original Specific Gravity: 1.070 - 1.074
 Final Specific Gravity: 1.016 - 1.020
 Recipe Calculation Efficiency: 75%
 Recommended Secondary Aging: Yes
 Liquid Yeast Starter Recommendation: Yes
 Total Boiling Time: 60 Minutes
 Alcohol by Volume: 7.1%
 Color: 44 SRM (So black that it's a guilty pleasure!)
 International Bittering Units: 25
 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:

7.8 lbs American 2-Row Malt
 0.8 lbs Light Wheat Malt
 1.5 lbs Wildflower Honey
 8 oz Lactose
 8 oz Flaked Oats
 10 oz 150L Crystal Malt
 12 oz Roasted Barley
 6 oz Chocolate Malt
 24 oz Baker's Chocolate, Unsweetened (Boil 5 Minutes)
 5 oz Coffee (Dark Roasted Beans. See Note Below)

Hops & Hop Addition Schedule:

1 oz Northern Brewer Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 1084 Irish Ale Yeast or
 Wyeast 1028 London Ale Yeast

Or

Dry Yeast: Safale S-04 Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Note: For best results, use only a deeply roasted coffee. Do not use a lamer coffee such as Maxwell House, Folger's, and for the love of all that's good, don't use instant coffee!

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. Please see www.boomchugalug.com/wyeast.htm for complete liquid yeast activation instructions.

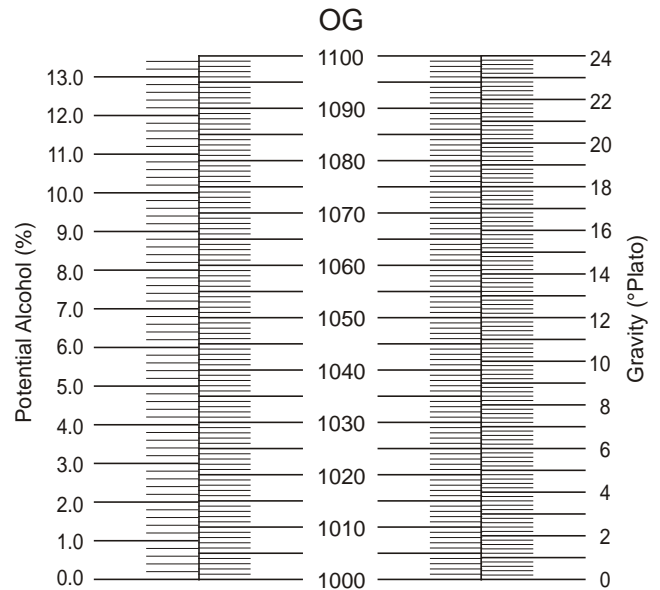
Preparation of the coffee: With the ground coffee beans, make a total of two pots (96 oz) of coffee from an automatic-drip coffee maker. Add this coffee to the main kettle in the last 1 minute of the 60 minute boil.

Mash Schedule:

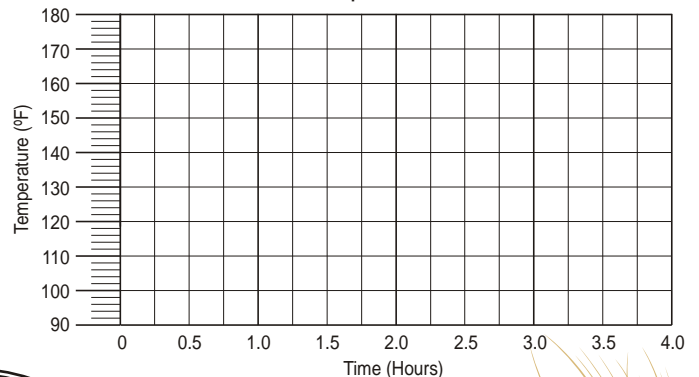
Saccharification Rest: 151°F for 60 Minutes
 Mash-Out: 168°F for 5 Minutes

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) (/ /)



Mash Temperature and Time



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!