

Dog Snout Stout (All Grain)

Nice doggy. If you've ever been nose-to-nose with a growling black Doberman and felt his moist breath spewing from his massive dog snout, then you undoubtedly wondered whether that Doberman likes a hearty robust stout! Because if you like a hearty robust stout and want to stave off nightmares of that growling black beast, then look no further—this big, bad, bold and delicious strong, sweet stout uses copious quantities of rich malt and heaping portions of roasted and crystal grains to produce this national award-winning beauty that will remain pitch black until the bottom of your glass. By the way, that frothing Doberman doesn't want to chomp your ass—he just wants your beer!

Just the Facts, Ma'am:

BJCP Style: 13B. Sweet Stout
 Original Specific Gravity: 1.065 - 1.069
 Final Specific Gravity: 1.016 - 1.020
 Recipe Calculation Efficiency: 75%
 Recommended Secondary Aging: No
 Liquid Yeast Starter Recommendation: No, but it helps!
 Total Boiling Time: 60 Minutes
 Alcohol by Volume: 6.4%
 Color: 50 SRM (Black enough to send shivers up your spine!)
 International Bittering Units: 22
 Time to Awesome Drinkability: 7 Weeks!

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!) (/ /)

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:

9.5 lbs Maris Otter Malt
 10 oz 40L Crystal Malt
 10 oz 90L Crystal Malt
 10 oz Roasted Barley
 8 oz Black Patent Malt
 6 oz Chocolate Malt
 1/3 oz Burton Water Salts

Hops & Hop Addition Schedule:

1 oz Perle Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 1084 Irish Ale Yeast
 Or
 Dry Yeast: Safbrew S-33 Ale Yeast or Mangrove Jack's M15 Empire Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

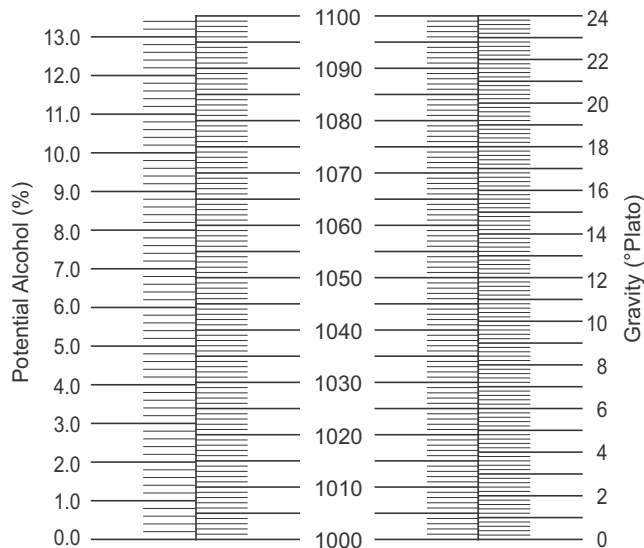
Liquid Yeast Activation Before Brewing:

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.

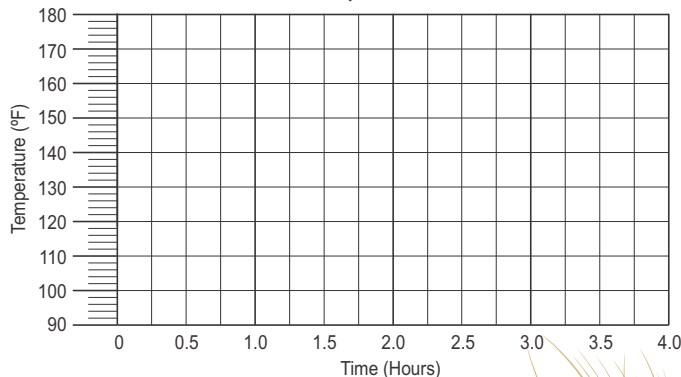
Mash Schedule:

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

OG



Mash Temperature and Time



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