



Doodoo Dunderhead Double Brown Ale (All Grain)

We're not going to say that this big, bad, bold brown ale is popular with dummies, dweebs, dimwits, dullards or doofuses (or is that doofi?), but we will say that after doubling-down on this double brown, you'll be seeing double as well as tasting double, because your mouth will be filled with big fat delicious malt of the chocolaty-toasty sorts, followed by caramel, toffee, rum and the background hops teetering with perfect balance on the edge of nincompoop. Because at nearly 9% alcohol, you'll feel yourself teetering towards the abyss of boneheadedness. So steady yourself and take a seat before you double your risk of bonking that noodle and becoming a doodoo dunderhead!

Just the Facts, Ma'am:

BJCP Style: 10C. American Brown Ale
Original Specific Gravity: 1.084 - 1.088
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: 8.9%
Color: 23 SRM (Doubly Brown to Feed Your Foolish Head)
International Bittering Units: 55
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:

11.1 lbs American 2-Row Malt
2.1 lb Light Munich Malt
8 oz 60L Crystal Malt
2 oz 150L Crystal Malt
5 oz Chocolate Malt
1 lb Natural Brown Sugar (Add at beginning of 60 minute boil)

Hops & Hop Addition Schedule:

1 oz Nugget Hops (Bittering, 60 Minutes)
1 oz Perle Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 1335 British Ale II Yeast or
Wyeast 1388 Belgian Strong Ale Yeast

Or

Dry Yeast: Mangrove Jack's M42 New World Strong Dried Ale Yeast or
Safale S-04 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.

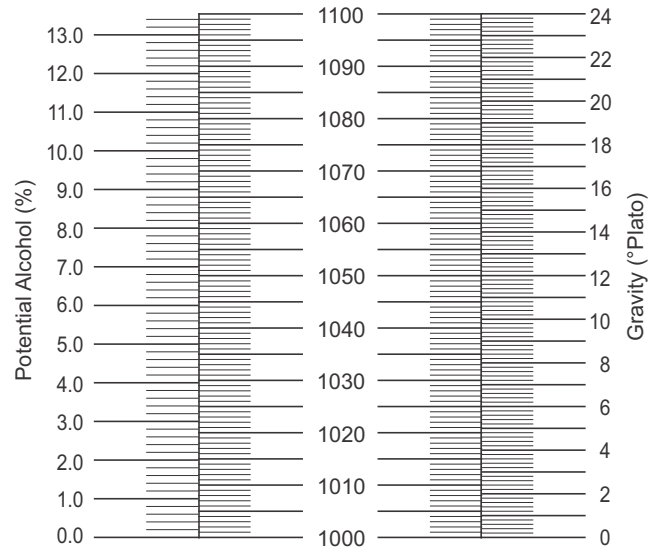
Mash Schedule:

Saccharification Rest: 152°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes

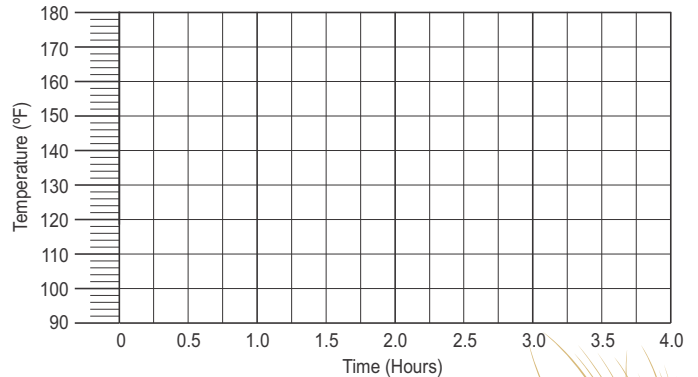
Brew Statistics:

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

OG



Mash Temperature and Time



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