



Dragon's Fuel Imperial Stout

Upon a midnight dark and stout, a dragon, fierce, with fiery spout, whose scales gleamed with obsidian sheen, a guardian of the night unseen. In caverns deep, where secrets dwell, she kept her lair, a fiery hell, with eyes that burned like molten ore, she yearned for more and evermore. Imperial stout, her chosen brew, a potion strong, a blackened hue, it stoked her flames, her inner fire, and filled her heart with dark desire. Through moonlit skies, she soared on high, in search of stout, her endless sky, her breath, a fiery, smoky trail, her thirst for stout, a timeless tale. In the stillness of the blight, she sought the beer, her source of might, a dragon's brew, her heart's delight, in the realm of crescent night. Imperial stout, her fiery fuel, in darkness deep, her soul did rule, a dragon's thirst, forever sowed, in the stout's embrace, her flames did glow.

Just the Facts, Ma'am:

Beer Style: Imperial Stout, Wood-Aged
Recipe Size: 5 Gallons
Original Specific Gravity: 1.097 - 1.101
Final Specific Gravity: 1.018 - 1.022
Alcohol by Volume: 10.2% (Before Bourbon)
Alcohol by Volume: 11% (After Bourbon Addition. This assumes you use 90 proof bourbon and lose 32 fl oz of beer during racking.)
Color: 53 SRM (Like the blackened landscape after the dragon's tirade!)
International Bittering Units: 40
2 Stage: Optional
Starter: Yes
Time to Awesome Drinkability: 12 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:

- 11.8 American 2-Row Malt
- 2 lbs Light Munich Malt
- 16 oz Chocolate Malt (Crushed)
- 8 oz Blackprinz Malt (Crushed)
- 12 oz 90L Crystal Malt (Crushed)
- 12 oz 150L Crystal Malt (Crushed)
- 8 oz Flaked Barley
- 1 lb Natural Brown Sugar (Add at beginning of 65 minute boil)

Hops & Hop Addition Schedule:

- 1 oz Nugget Hops (Bittering, 65 minutes)
- ½ oz Willamette Hops (Bittering, 65 Minutes)
- ½ oz Willamette Hops (Aroma, 5 Minutes)

Yeast:

- Liquid Yeast: Wyeast 1056 American Ale Yeast
- Or
- Dry Yeast: Mangrove Jack's M42 Strong Ale Yeast Or Safale US-05 Yeast

1 Red Star Premier Blanc Dried Yeast (add after first fermentation is complete)

Brewing Supplies & Flavors:

- 5 oz Priming Sugar
- 2 oz Toasted Oak Cubes (Soak In Bourbon)
- 5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

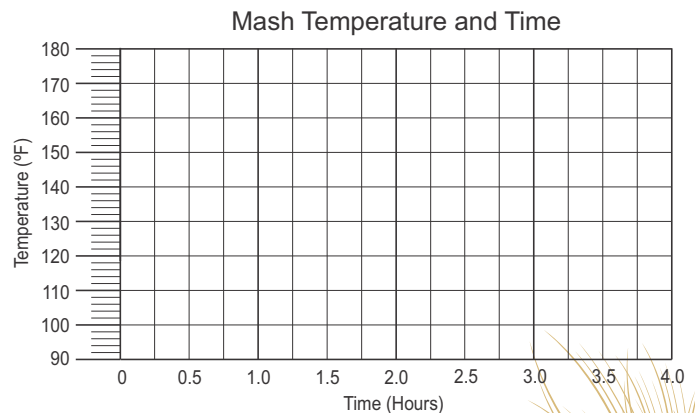
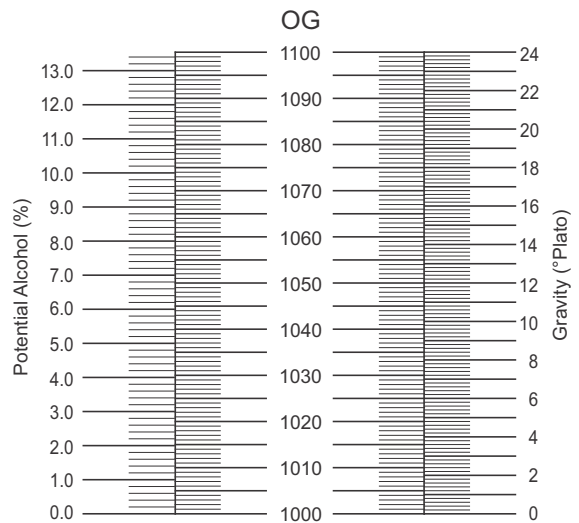
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation 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: 150°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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