



Flunky Monkey Cookie Dough Cream Stout (All Grain)



Koko was a bad monkey. He wouldn't clean his cage. He wouldn't do his homework. And so, like many an unmotivated monkey, he flunked out of school and bounced here and there before finally winding up at the DMV, where he spent his days issuing drivers' licenses. But Koko had exceptional taste in beer, and Koko advanced his career by enjoying many-a-pint at work of this velvety smooth cream stout, which titillates the taste buds with roasty mocha nuttiness, caramel and cream before submitting to the mind-expanding and drool-inducing flavor of cookie dough. Before long at the DMV, Koko's attitude improved to the point where he was promoted to the position of throwing banana peels at people standing in line. So remember the Koko story. If you drink this utterly delicious cookie dough cream stout, you may advance in this world to the superstardom of civil serventry!

Editor's note: This is a fictional representation of a beer-drinking monkey working at the DMV, which may or may not be absolutely ridiculous, if you think about it. Any similarity to an actual DMV staff member, either direct or implied, might likely be coincidental (as far as you know).

Just the Facts, Ma'am:

BJCP Style: 16A. Sweet Stout
 Original Specific Gravity: 1.065 - 1.069
 Final Specific Gravity: 1.014 - 1.018
 Alcohol by Volume: 6.8%
 Recipe Calculation Efficiency: 75%
 Color: 45 SRM (Mmm, Black Cookie Dough!)
 International Bittering Units: 27
 Batch Size: 5 Gallons
 Total Boiling Time: 60 Minutes
 Time to Awesome Drinkability: 5 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:

5.2 lbs British 2-Row Malt
 3.1 lbs Vienna Malt
 1.1 lbs Wheat Malt
 10 oz Roasted Barley (Crushed)
 6 oz 20L Crystal Malt (Crushed)
 6 oz Chocolate Malt (Crushed)
 6 oz Cookie Malt (Crushed)
 4 oz Cara Ruby Malt (Crushed)
 4 oz Black Prinz Malt
 8 oz Lactose (Add to beginning of boil)

Hops & Hop Addition Schedule:

1 oz Kent Golding Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 1084 Irish Ale Yeast or
 Wyeast 1318 London Ale III Yeast

Or

Dry Yeast: Mangrove Jack's M42 New World Strong Dried Ale Yeast or
 Mangrove Jack's M15 Empire Dried Ale Yeast

Brewing Supplies & Flavors:

2 oz Cookie Dough Flavor (Add 1 Day Before Bottling Beer)
 5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

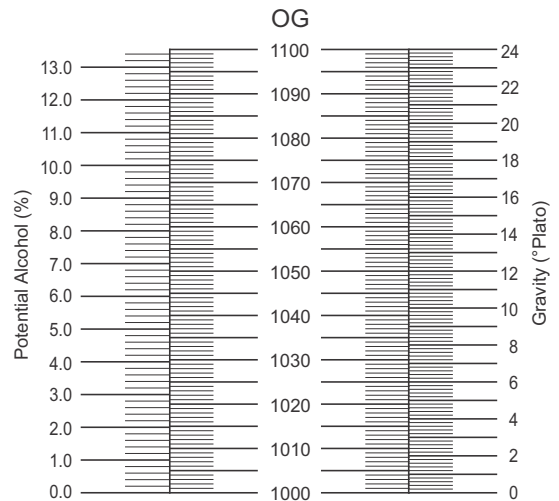
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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

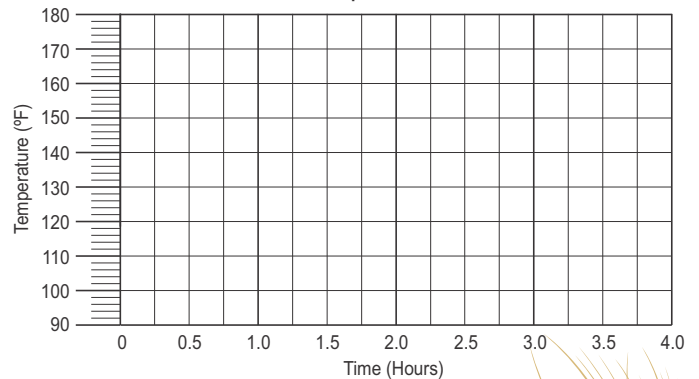
Saccharification Rest: 151°F for 60 Minutes
 Mash-Out: 168°F for 5 Minutes

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



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