



# Ghosts of Bardstown Bourbon Vanilla Stout (All Grain)

You can hear the whispering shadows and the creaking of old wooden beams, but is it your imagination that runs cold fingers down your spine, lacing your arms with goose bumps that engulf you with shivers, or have you just taken your first taste of this beyond-this-world black beverage that ascends the earthly limits of the style known to mortals as sweet stout? For this frightfully wonderful flavor delivers you to the unworldly dimensions of taste transcendence, bestowing you with the sweet caramel of bourbon and the silky layer of vanilla that pulls you into the misty, black layers of roasty mocha, chocolate, dark fruits, treacle and toffee. But all is wonderful and you shall fear no apparition, for what haunts you tonight is benevolent, and it will guide you to a lofty dreamland where good taste will live forever.

## Just the Facts, Ma'am:

BJCP Style: 21A. Spice, Herb, or Vegetable Beer  
 Original Specific Gravity: 1.064 - 1.068  
 Final Specific Gravity: 1.012 - 1.016  
 Recipe Calculation Efficiency: 75%  
 Recommended Secondary Aging: Yes  
 Liquid Yeast Starter Recommendation: Yes  
 Total Boiling Time: 60 Minutes  
 Alcohol by Volume: 6.9%  
 Color: 49 SRM (Black like ghostly tendrils encroaching in the dark!)  
 International Bittering Units: 30  
 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:**  
 9.6 lbs American 2-Row  
 0.8 lbs Light Wheat Malt  
 4 oz 60L Crystal Malt  
 8 oz 150L Crystal Malt  
 13 oz Roasted Barley  
 5 oz Chocolate Malt  
 3 oz Chocolate Wheat Malt

**Hops & Hop Addition Schedule:**  
 1 oz Apollo (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 or Mangrove Jack's M42 New World Strong Dried Ale Yeast

**Brewing Supplies & Flavors:**  
 12 oz Bourbon (Not Included) (add day before bottling)  
 4 oz Vanilla Flavoring Extract (add day before bottling)  
 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.

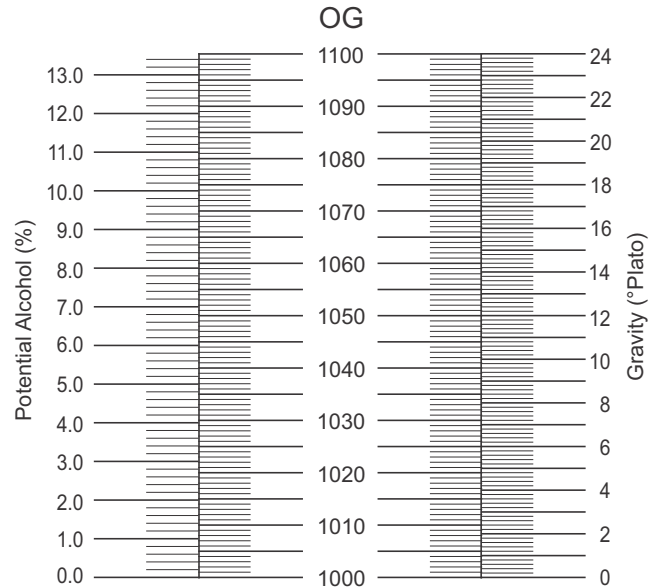
**Preparation of the Spice Potion!**  
 Place the chopped vanilla beans in a jar with 12 oz bourbon. Screw on a tight fitting lid and steep the spices until bottling time. Add the spice potion at bottling time.

## Mash Schedule:

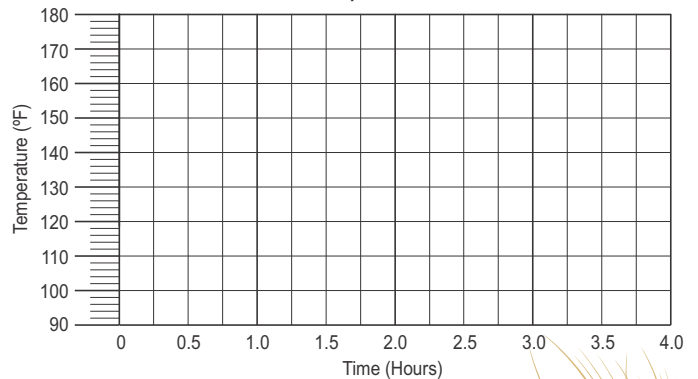
Saccharification Rest: 151°F for 60 Minutes  
 Mash-Out: 168°F for 5 Minutes

## 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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