



# I Eat Danger For Breakfast Stout (All Grain)

Adored by beer drinkers around the globe who are insistent that it's past noon somewhere in the world, this hearty breakfast stout will start your day right with a healthful jolt of coffee, because at a bountiful 8.3% alcohol, you'll appreciate the caffeine's kick to help you on your way in circumventing concepts such as "Responsibility" or "Employment." That's right, you can feel good about this morning's nutritional choice with this stout's generous helping of flaked oats, which only complement this black beverage's massive roastiness emerging from the chewy and creamy texture, and as long as we're throwing caution to the wind, why not treat yourself to that little something special, such as the luxurious quantities of bittersweet chocolate that will raise your spirits as you lower your pint, and you can stare danger in the face as you'll all but guarantee that you'll be in bed before noon!

### Just the Facts, Ma'am:

BJCP Style: 13F. Russian Imperial Stout  
Original Specific Gravity: 1.082 - 1.086  
Final Specific Gravity: 1.018 - 1.022  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: Yes  
Liquid Yeast Starter Recommendation: Yes  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 8.3%  
Color: 60 SRM (Like Your Cereal Bowl Exploding Utterly Black Muck!)  
International Bittering Units: 60  
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:

- 7.9 lbs Maris Otter Malt
- 2.1 lbs Light Munich Malt
- 0.8 lbs Light Wheat Malt
- 10 oz Chocolate Malt
- 16 oz Roasted Barley
- 8 oz De-husked Carafo I Malt
- 4 oz Coffee Malt
- 4 oz Pale Chocolate Malt
- 8 oz 150L Crystal Malt
- 4 oz Special B Malt
- 16 oz Flaked Oats
- 24 oz Baker's Chocolate, Unsweetened (Boil 5 Minutes)
- 5 oz Coffee (Dark Roasted Beans. After-the-Boil Steep, 10 Minutes)

**Note:** For best results, use only dark roasted coffee, such as Peats or Starbucks. Do not use wimpy coffee such as Maxwell House, Folgers, etc.

#### Hops & Hop Addition Schedule:

- 1 oz Sterling Hops (Bittering, 60 Minutes)
- 1 oz Northern Brewer (Bittering, 60 Minutes)
- ½ oz Willamette Hops (Bittering & Flavor, 30 Minutes)
- ½ oz Willamette Hops (Flavor & Aroma, 1 Minute)

#### Yeast:

- Liquid Yeast: Wyeast 1056 American Ale Yeast
- Or
- Dry Yeast: Safale US-05 Ale Yeast OR Mangrove Jack's M42 New World Strong 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: 153°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!) ( / / )

