



# I Eat Danger In Kentucky For Breakfast Stout (All Grain)



Ah, the idyllic Kentucky sun peeking above the rolling blue silhouetted hills, with the morning dew flickering prismatic scintillations and the birds chirping a melody so lovely that—oh, hell, who are you kidding? The chance that you'll be witnessing any sunrise or imbibing in a "Kentucky breakfast stout" is about as likely that you'll NOT be dragging your sorry ass out of bed mid-afternoon with an ice pack on your head after last night's tirade with this black beautiful beast. Time to face some facts, compadre: this brew's "11.2" is not some optimistic suggestion that you'll be waking any time in the AM—no, it's the amount of alcohol that acts as the delivery system for the massively roasty coffee and chocolate infusion that is gently swaddled by velvety oats before the onslaught of oak and bourbon! So, if you want to play the optimist—that glass is half-full kind of guy—then go ahead and delude yourself that you'll be partaking in this staggeringly delicious brew for breakfast, that is if breakfast falls somewhere in the deep afternoon!

## Just the Facts, Ma'am:

**BJCP Style:** 33A. Wood-Aged Beer (That's oatmeal, coffee, chocolate, and oaked bourbon Russian Imperial Stout to you)  
**Recipe Size:** 5½ Gallons  
**Original Specific Gravity:** 1.092 - 1.096  
**Final Specific Gravity:** 1.018 - 1.022  
**Recipe Calculation Efficiency:** 75%  
**Alcohol by Volume:** 9.7% (Before Bourbon)  
**Alcohol by Volume:** 11.2% (After Bourbon Addition. This assumes you use 90 proof bourbon and lose 32 fl oz of beer during racking.)  
**Color:** 60 SRM (Like Your Cereal Bowl Exploding Utterly Black Bourbon-Infused Muck in Your Face, Man!)  
**International Bittering Units:** 70  
**Total Boiling Time:** 60 Minutes  
**2 Stage:** Yes  
**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.

If you are using liquid yeast, it is always desirable to make a yeast starter when fermenting higher alcohol brews. Making a yeast starter allows you to propagate to a greater (and necessary) cell count to ensure complete fermentation. You can find the complete yeast starter instructions at [www.boomchugalug.com/yeaststarter.htm](http://www.boomchugalug.com/yeaststarter.htm)

## Ingredients:

### Grains & Wort Additives:

- 8.0 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 Carafa 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
- 1 lb Natural Brown Sugar (Add at beginning of 60 minute boil)
- 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:

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

### 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 to secondary)

### Brewing Supplies & Flavors:

- 24 oz Bourbon (Not Included)
- 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](http://boomchugalug.com).

### Preparation of the Oaked Bourbon!

On brew day, place the oak cubes in a large jar with 24 oz of bourbon. Screw on a tight fitting lid and let the oak cubes soak until transferring the beer into the secondary carboy.

**Note:** Very little if any kraeusen foam will appear on the surface of the fermenting beer. This is due to the presence of oily cocoa butter from the chocolate, which is floating on the surface. Do not be concerned. When racking the fermented beer into the secondary carboy, siphon below the floating layer of cocoa butter, being careful to leave the oily top layer in the fermenter. Then, when racking from the secondary fermenter into the bottling bucket, be careful again to leave behind any remaining cocoa butter floating on the surface. These two combined rackings should remove any residual cocoa butter from the final beer.

### Secondary Fermentation:

After about one week, fermentation will begin to slow. This is a good time to siphon the beer into the 5 gallon glass carboy. Add the Red Star Premier Blanc Dried Yeast.

- Oak age: when racking the beer into the 5 gallon secondary carboy, add the bourbon and oak cubes. That's right - go crazy and dump it all in!
- Allow the beer to rest in the secondary for 2-3 weeks before bottling.

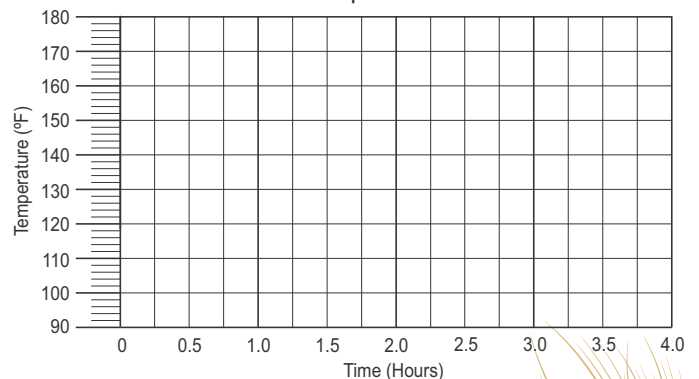
### Mash Schedule:

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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