

I Eat Danger in Kentucky For Breakfast Stout

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: 22C. 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
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
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. If your recipe includes bags of malt syrup, these should be refrigerated too. Bags of dried malt do not require refrigeration. Also, all grains are best stored at dry room temperature.

Ingredients:

Fermentables:

Malt Bag 1:

3.3 lbs Munich Malt Syrup

Malt Bag 2:

5.6 lbs Light Malt Syrup

1.1 lbs Wheat Malt Syrup

Grains & Wort Additives:

16 oz Roasted Barley (Crushed)

10 oz Chocolate Malt (Crushed)

8 oz De-Husked Carafo I Malt (Crushed)

4 oz Coffee Malt (Crushed)

4 oz Pale Chocolate Malt (Crushed)

8 oz 150L Crystal Malt (Crushed)

4 oz Special B Malt (Crushed)

16 oz Flaked Oats

1 lb Natural Brown Sugar

24 oz Baker's Chocolate, Unsweetened (Boil 5 Minutes - Not Included With Recipe)

5 oz Coffee (Dark Roasted Beans - Not Included With Recipe. See Note Below)

Hops:

1 oz Polaris Hops (Bittering, 65 minutes)

1 oz Perle Hops (Bittering, 65 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)

Note: For best results, use only a deeply roasted coffee. Do not use a lamer coffee such as Maxwell House, Folgers, and for the love of all that's good, don't use

instant coffee!

Brewing Supplies & Flavors:

24 oz Bourbon (Not Included)

2 oz Toasted Oak Cubes (Soak In Bourbon)

2 Large Muslin Bags

5 oz Priming Sugar

Pre-Brew Day Checklist:

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. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Brew Day Checklist:

On brew day, you will require the following equipment:

- Brew Pot - A 5 gallon brew pot is ideal, but never use a pot that is less than 4 gallons.
- Long-handled spoon or paddle for stirring the boiling wort.
- Primary Fermenter - A 6½ gallon (or greater) food-grade plastic bucket with lid, or a 6½ glass carboy.
- Airlock
- Stopper (if using a carboy)
- Funnel (if using a carboy)
- Hydrometer (Optional, if you want to measure your specific gravity)
- Sanitizing Solution
- Scissors

On the day you rack the beer into the secondary fermenter, you will require the following equipment:

- 5 gallon carboy
- Airlock
- Stopper
- Siphon Setup

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.

The Magical Procedure:

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.

Time to Brew!

Total Boiling Time: 65 Minutes. While your wort is boiling, you should sanitize your fermentation equipment, such as your primary fermenter, airlock, scissors, stopper, etc.

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Flip the sheet to continue the magic. Also, this is a good time to pour a cold one! →



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After you have sanitized your fermenter, fill it with 2 gallons of cold water, into which you will later add your hot boiled wort.

1. Place the crushed grains in a muslin bag and add to 2.75 gallons of water.
2. Heat water until the temperature is between 150 and 170 degrees. Steep the grains between this temperature range for 30 minutes.
3. Remove and discard the grains. Add Malt Bag 1 and stir until dissolved. Bring this mixture to a boil.
4. When boiling begins again, add 1 oz each of Polaris and Perle hops. Boil for 65 minutes.
5. With 30 minutes remaining in the 65 minute boil, add ½ oz of Willamette hops. Boil for the remaining 35 minutes.
6. With 5 minutes remaining in the 65 minute boil, pause the brew timer, remove the kettle from the heat. Add Malt Bag 2, natural brown sugar and 24 oz of chocolate. Stir until dissolved and bring the wort back to a boil. When boiling begins again, boil the wort for the last 5 minutes.
7. With 1 minute remaining in the 65 minute boil, add the final ½ oz of Willamette hops.
8. At the end of the 65 minute boil, remove kettle from the heat. Add 5 oz of ground coffee. Place the cover over kettle and steep for 10 minutes.

Note: During this steep, it is important to cover the kettle to prevent loss of the coffee aroma.

Chill out, Man! (Chill the Wort)

1. At the end of the 10 minute coffee-steeping period, cool the wort to approximately 75°F as quickly as possible. With extract brewing, the easiest way to quick-chill the wort is to place your brew pot into a sink full of ice. For more information about cooling your wort quickly, please see 'Fast Wort Chilling' in the 'Frequently Asked Questions' section on our website.
2. Add your chilled wort to the 2 gallons of water already in your fermenter.
3. Add any extra water needed to bring the total volume in your fermenter to 5½ gallons.
4. If you would like to measure the specific gravity, now is a good time. To get an accurate reading, it is important to make sure all of the heavy wort extract you added to the fermenter has been completely mixed in the water.

Pitch the Yeast! (Into the Wort, But Not Out the Window!)

1. When your wort has cooled to approximately 75°F (70° - 78°F is okay), aerate the wort before adding the yeast. Simply close the fermenter and swirl around to mix in oxygen. If you are swirling a carboy, it is helpful to place the carboy on a thick, folded blanket to avoid damaging the vessel.
2. After aerating, pitch (add) the yeast. Use the sanitized scissors to cut open the yeast packet. If you are using liquid yeast, sanitize the pack before opening. If you are using dried yeast, simply sprinkle the yeast over the wort. No mixing is necessary.
3. Close the fermenter, attach the airlock, and keep the fermenter warm (between 70° - 78°F) until you see fermentation beginning, such as the airlock bubbling once every 30 seconds. Wrapping the fermenter with a blanket is an easy way to keep the fermenter warm.

Fermentation:

There are several ways to know when fermentation has begun. First, you will begin to see bubbling through the airlock. If you are using a carboy, then you will usually see the yeast begin to form a layer over the beer's surface.

1. Once fermentation begins, move the fermenter to a room with the proper temperature. The ideal temperature to ferment this beer is between 62° - 72°F. Do not let the temperature drop below 62°F. If you do, fermentation may stop too soon. That's a bummer, man.

Note: Very little if any krausen 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.

2. Active fermentation may take as long as two weeks after pitching the yeast, although fermentation may finish in 3 to 5 days.

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.

1. 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!
2. Add the Premier Blanc Yeast Packet.
3. Allow the beer to rest in the secondary for 2 - 3 weeks before bottling.

Time to Bottle!

There are several ways to tell when fermentation is complete (besides your drooling). If you correctly pitched the yeast and fermentation quickly began, and if the beer fermented vigorously and the fermenter was always within the correct temperature range (60° - 72°F), then fermentation should finish in two weeks or less. You should see virtually no activity in the airlock. For example, if the airlock only bubbles once a minute or longer, then fermentation should be complete. If you are unsure if fermentation has ended, you may use your hydrometer to measure the specific gravity. If your specific gravity does not change after two or more days, then fermentation is complete and you are ready to bottle!

1. Before bottling, sanitize your bottling bucket, auto siphon (or racking cane), hose, bottle filler, caps and bottles. Glass bottles may be sanitized one day in advance by baking them in the oven. More information about baking your bottles can be found under 'Baking Beer Bottles' in the 'Frequently Asked Questions' section on our website.
2. Dissolve 5 ounces (by weight) or ¾ cup of corn sugar in a 16 oz of water. Boil for 5 minutes. Corn sugar is sometimes called dextrose or priming sugar.
3. Place your fermenter on the counter and your bottling bucket on the floor. Pour the sugar solution into the bottling bucket, and siphon the beer from the fermenter into the bottling bucket. Siphon carefully, trying to minimize splashing and aeration of the beer. Also when siphoning, be sure to leave behind the sediment at the bottom of the fermenter. There's no problem if you should siphon up a little sediment. When you're done siphoning, gently stir the beer in the bottling bucket to make sure all of the sugar solution has been dissolved. Your racking cane makes a convenient stirring wand.
4. Place your bottling bucket on the counter, and attach your siphon hose and bottle filler to the bucket's spigot. Fill the bottles to about 1 inch from the top, and cap each bottle.

Carbonation and Maturation!

Now that your bottles are primed and capped, the remaining yeast will undergo a second fermentation in the bottle whereby they eat the priming sugar and produce carbon dioxide, which is trapped in the bottle to produce the carbonation. While your beer is carbonating, it will also be clearing and maturing - the young, rough undeveloped flavors develop into your magical beverage! Your wondrous elixir reaches awesome drinkability about 8 weeks from the day you began the brew, but don't be surprised if it keeps getting better as time goes on.

1. Place your bottles in a dark place at room temperature (62°F - 75°F), and wait at least two weeks for the beer to carbonate. It is important that you keep the beer between 62°F - 75°F for carbonation to develop. If the beer cools below 62°F, it may not properly carbonate. In brewing, this is officially known as the buzzkill. Keep it warm, let it carbonate!
2. Get your bottle opener handy dude (or dudette), because it's time to drink a beer! When pouring the beer into your glass, be sure to leave the bottle's sediment behind. That sediment is the yeast which carbonated your beer, and if you pour it into your glass, you'll make the beer cloudy and taste yeasty. But this is a ripoff, you say! I'm losing a 1/4 inch of my wonderful beer! If you'd like to do so (and we most certainly do!), you may swirl up and drink the dregs. Brewer's yeast is a rich source of vitamin B complex, so here's to your health!
3. Once your beer is carbonated, you may store it in a cool place. Keep in mind that home-brewed is unfiltered, and unfiltered beers actually continue to improve with time. If your beer seems rough-around-the-edges or tastes yeasty, these qualities usually morph into a smooth, clean beer over time. Cheers!



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