



Java Mama's Hoodoo-Voodoo Black Coffee Stout (All Grain)



The sun rises above the Jamaican Blue Mountains, and in the valley below you hear the drums thumping somewhere in the trees, where the leaden smoke lifts to the clouds and guides your eyes to your hand, where you grip a pint of this charming, black beauty of a beverage, with its tropical, tan head. And like that smoke rises effortlessly to the sky, your pint rises magically to your lips, where your taste buds are suddenly transfixed by the overwhelming sensations of bold roasty flavors, which immediately release their enchantments of mocha and coffee so appropriately sweetened with background notes of rum and toffee. Suddenly, your expression pops zombie-eyed, and your taste buds are forever cursed to desire stout with the exotic coffee extravagance of the islands.

Just the Facts, Ma'am:

BJCP Style: 13D. Foreign Extra Stout
Original Specific Gravity: 1.067 - 1.071
Final Specific Gravity: 1.014 - 1.018
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 60 Minutes
Alcohol by Volume: 6.9%
Color: 47 SRM (Black Like a Voodoo Hex!)
International Bittering Units: 21
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:

9.8 lbs Irish Stout Malt
16 oz 60L Crystal Malt
12 oz Roasted Barley
8 oz Chocolate Malt
6 oz Coffee Malt
5 oz Coffee (Dark Roasted Beans. See Note Below)

Hops & Hop Addition Schedule:

1 oz Perle Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 1084 Irish Ale Yeast or
Wyeast 1968 London ESB Yeast

Or

Dry Yeast: Safale S-04 Dried Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

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

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. Please see www.boomchugalug.com/wyeast.htm for complete liquid yeast activation instructions.

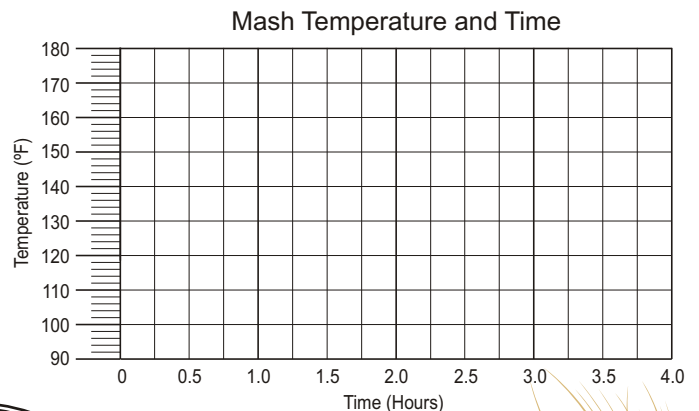
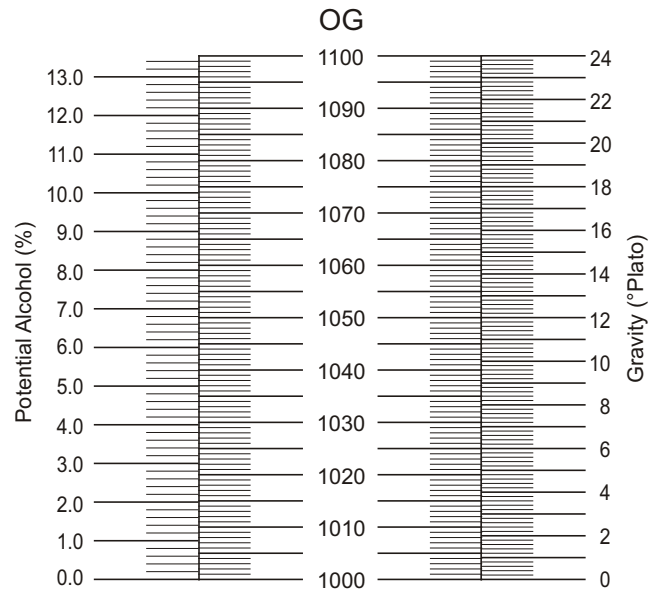
Preparation of the coffee: With the ground coffee beans, make a total of two pots (96 oz) of coffee from an automatic-drip coffee maker. Add this coffee to the main kettle in the last 1 minute of the 60 minute boil.

Mash Schedule:

Saccharification Rest: 152°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!) (/ /)



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!