



# Lucky Mulligan's Dublin Chocolate Stout (All Grain)

Irish Limerick:  
 The lovely young widow of Dublin  
 Was married eight times and was troublin'  
 When she led without falter  
 Young Mulligan to the alter  
 They cried "Drink a tall stout for poor Mulligan!"

Well, you heard it. Poor Mulligan will be number nine, and given her track record, it doesn't look like he's got much time left. So what are you waiting for? Hoist yourself a hefty pint of this classic dry Irish stout and toast to poor Mulligan. Of course, you'll soon be thinking less of his troubles and more with your stout, because your senses will be awash with luscious roasty and coffee malt flavors with a kiss of silky chocolate that all wash down so smooth that you won't even notice ol' Mulligan being lowered into his preamture grave. Cheers!

### Just the Facts, Ma'am:

BJCP Style: 15B. Irish Stout  
 Original Specific Gravity: 1.049 - 1.055  
 Final Specific Gravity: 1.011 - 1.016  
 Recipe Calculation Efficiency: 75%  
 Recommended Secondary Aging: No  
 Liquid Yeast Starter Recommendation: No, but it helps!  
 Total Boiling Time: 60 Minutes  
 Alcohol by Volume: 5.0%  
 Color: 41 SRM (Black enough to scare a leprechaun!)  
 International Bittering Units: 33  
 Time to Awesome Drinkability: 4 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:  
 7.4 lbs British 2-Row Malt  
 0.8 lbs Light Wheat Malt  
 12 oz Roasted Barley (Crushed)  
 6 oz Chocolate Malt (Crushed)  
 8 oz Flaked Oats

Hops & Hop Addition Schedule:  
 1 oz Northern Brewer Hops (Bittering, 60 Minutes)

Yeast:  
 Liquid Yeast: Wyeast 1084 Irish Ale Yeast  
 Or  
 Dry Yeast: Safale S-04 Ale Yeast or Cellar Science English Dried Ale Yeast

Brewing Supplies & Flavors:  
 4 oz Cacao Nibs (Add to Spice Potion)  
 1 Large Muslin Bag  
 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: 152°F for 60 Minutes  
 Mash-Out: 168°F for 5 Minutes

### Preparation of the Spice Potion!

On brew day, place the cacao nibs in a jar and pour in enough vodka to cover all of the nibs. Screw on a tight fitting lid and let the nibs soak in the vodka until later, when you will be instructed to add to the fermenting beer.

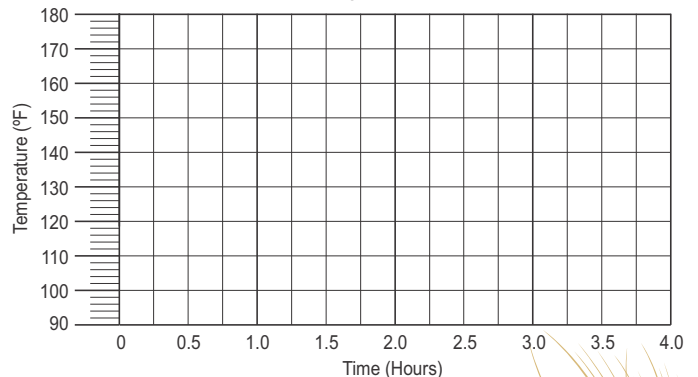
Note: Don't hesitate to use the least expensive "rot-gut" vodka you can find. The quality of vodka has no effect on the final quality of the spice potion.

One day after the fermentation has begun, add the cacao nibs and vodka to the fermenter. The nibs will eventually settle to the bottom. At bottling time, the nibs will remain behind at the bottom of the fermenter, so straining is not necessary.

### 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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