



# Madagascar Flame Vanilla Bean Stout (All Grain)



The night is black and the torches flicker in the trade winds drifting over the Indian ocean, and in that relentless heat, the perspiration runs down your brow like the condensation running down your pint. For in this glass you possess an exotic elixir so compelling that the sounds of the surf brushing up the beach disappear as your senses are fully consumed by the dominating malts unraveling their dark roasted grains and toasted mocha toffee. But wait—what is that sensation? Could it be—yes, it is vanilla—a vanilla so fragrant and velvety smooth that it was plucked from a vine in the plantation scarcely illuminated by the starlight above you. Suddenly that tropical heat driving the glistening perspiration along your skin abates, and you are soothed by the soul-encompassing satisfaction of complete refreshment.

### Just the Facts, Ma'am:

BJCP Style: 13B. Sweet Stout  
Original Specific Gravity: 1.056 - 1.060  
Final Specific Gravity: 1.012 - 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: 5.8%  
Color: 40 SRM (A Blackness No Flame Will Penetrate!)  
International Bittering Units: 28  
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:

8.4 lbs British 2-Row Malt  
12 oz 60L Crystal Malt  
12 oz Roasted Barley  
4 oz Chocolate Malt  
6 oz Flaked Oats

#### Hops & Hop Addition Schedule:

1 oz Northern Brewer Hops (Bittering, 60 Minutes)

#### Yeast:

Liquid Yeast: Wyeast 1028 London Ale Yeast or Wyeast 1084 Irish Ale Yeast  
Or  
Dry Yeast: Mangrove Jack's M15 Empire Dried Ale Yeast or  
Mangrove Jack's M42 New World Strong Dried Ale Yeast

#### Brewing Supplies & Flavors:

4 oz Vanilla Flavor Extract  
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.

#### Adding Vanilla Flavoring

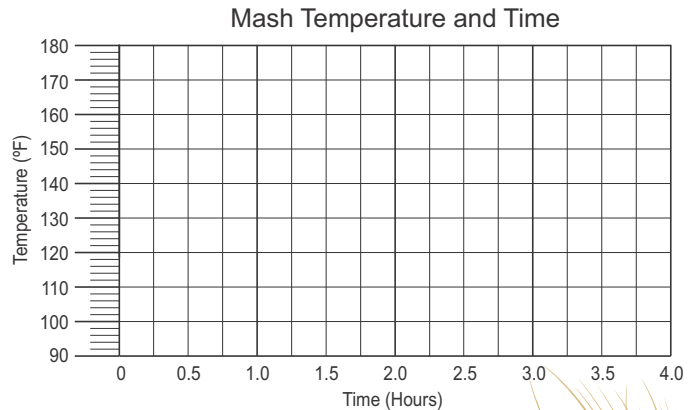
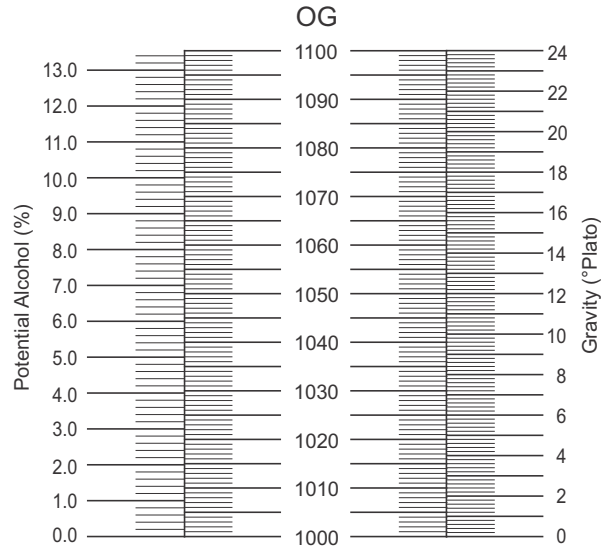
Add the vanilla extract at bottling time.

### 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!) ( / / )



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