



Mudslide Chocolate Milk Stout (All Grain)

Oh, just imagine the torrents of malt droplets falling from barley clouds over a chocolate mountain and the mudslide of chocolaty syrup pouring into your pint, and you're well on your way to imaging your lips navigating through the thick tan head before they make landing on the velvety shores of this black beverage known as milk stout, which swirls about your mouth in ticklish eddies and tap dances on your taste buds, releasing joyous impulses that burrow into your consciousness and trumpet fine musings like dark roasted grains billowing in the creamy sweetness and pausing for one last, delicious, greedy moment before plummeting into the depths of your belly, only to be repeated again and again. Yeah, you get the picture.

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
Total Boiling Time: 60 Minutes
Alcohol by Volume: 5.8%
Color: 44 SRM (Drink It Black to Perk You Up!)
International Bittering Units: 24
Batch Size: 5 Gallons
Time to Awesome Drinkability: 5 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:

7.6 lbs British 2-Row Malt
8 oz Lactose
7 oz 20L Crystal Malt
7 oz 60L Crystal Malt
11 oz Roasted Barley
9 oz Chocolate Malt

Hops & Hop Addition Schedule:

1 oz Perle Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 1084 Irish Ale Yeast or
Wyeast 1318 London Ale III Yeast

Or

Dry Yeast: Cellar Science English Dried Ale Yeast or Safale S-04 Ale Yeast

Brewing Supplies & Flavors:

4 oz Natural Chocolate Extract (Add to Fermenter 1 Day Before Bottling)
5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

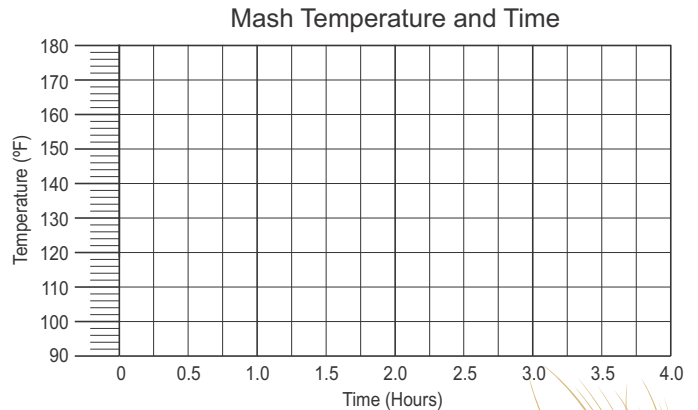
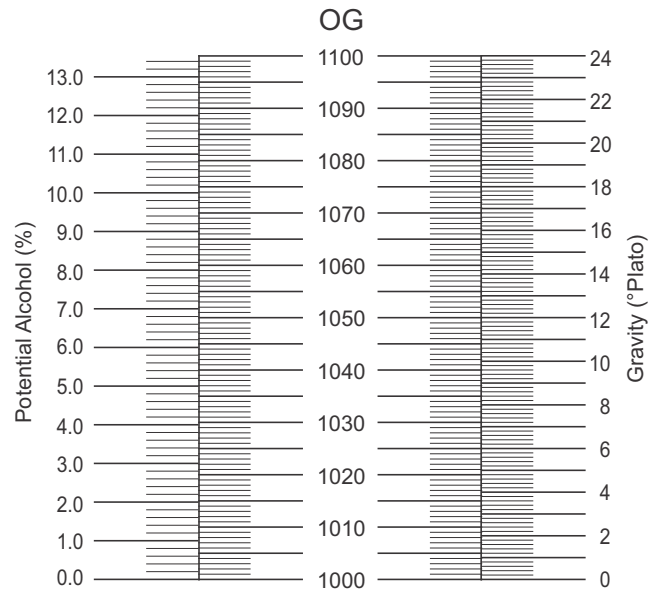
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation 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: 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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