



# 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 Irish Stout Malt  
 8 oz Lactose  
 7 oz 20L Crystal Malt  
 7 oz 60L Crystal Malt  
 11 oz Roasted Barley  
 9 oz Chocolate Malt  
 4 oz Natural Chocolate Extract (Add to Fermenter 1 Day Before Bottling)

### 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: Safale S-04 Ale Yeast

### Brewing Supplies & Flavors:

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. Please see [www.boomchugalug.com/wyeast.htm](http://www.boomchugalug.com/wyeast.htm) for complete liquid yeast activation instructions.

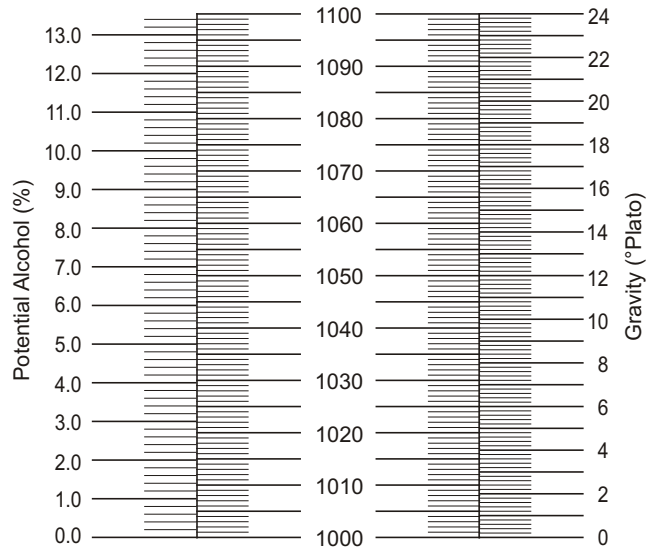
## Mash Schedule:

Saccharification Rest: 151°F for 60 Minutes  
 Mash-Out: 168°F for 5 Minutes

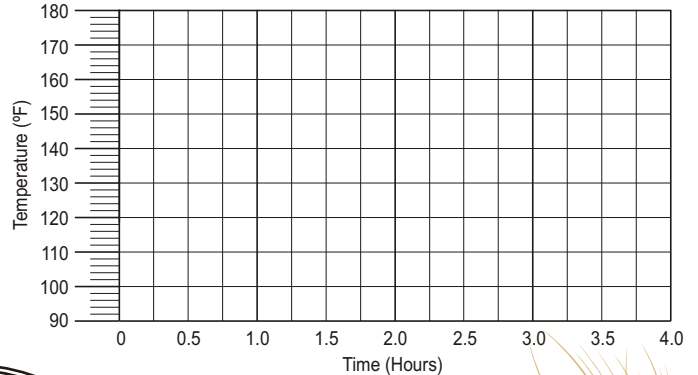
## Brew Statistics:

Brew Day Date ( / / )  
 Original Specific Gravity: \_\_\_\_\_  
 My Efficiency: \_\_\_\_\_  
 Final Specific Gravity: \_\_\_\_\_  
 Secondary Rack Date ( / / )  
 Bottling / Kegging Date ( / / )  
 Date I Drank Last Beer (This Stinks) ( / / )

## OG



## Mash Temperature and Time



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!

