



# Nut Zippers Indubitably Dark Ale (All Grain)

We hope your lucky number is ten, because this prohibitively dark ale uses ten different malts, and it's making no apologies. Say "indubitably dark" ten times, and you'll feel like you're squirreling away those malts for a rainy day, because when the sun don't shine, you'll gaze upon this murky maelstrom and nod in acknowledgment. And the weak at heart will shudder, "but this beer—it's not classified into a beer style. What should we do? *Help me.... Help me!*" Get a grip, cream puff, because we don't need our beer to appease some bean-counting, pencil-pushing corporate tool's adherence to beer style! In fact, hurl your BEER JUDGE STYLE GUIDELINES through the open window, and when it lands SPLAT in the mud puddle, you'll kick back in contempt and celebrate with the confluence of confounding flavors disgorging upon your tongue, rewarding your insubordination with malty and toasty roasted nuts, toffee, mocha and honey. Style? We don't need no stinkin' style! Here's your chance to stick it in a most delicious way to the man!

## Just the Facts, Ma'am:

BJCP Style: 23. Specialty Beer  
 Original Specific Gravity: 1.074 - 1.078  
 Final Specific Gravity: 1.012 - 1.016  
 Recipe Calculation Efficiency: 75%  
 Recommended Secondary Aging: Yes  
 Liquid Yeast Starter Recommendation: Yes  
 Total Boiling Time: 60 Minutes  
 Alcohol by Volume: 8.1%  
 Color: 32 SRM (Murky maelstrom of indubitable darkness!)  
 International Bittering Units: 31  
 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:

- 6.6 lbs American 2-Row Malt
- 2.8 lbs Light Munich Malt
- 0.8 lbs Light Wheat Malt
- 6 oz 150L Crystal Malt
- 6 oz Coffee Malt
- 6 oz Gambrinus Honey Malt
- 3 oz Pale Chocolate Malt
- 3 oz Chocolate Wheat Malt
- 2 oz Roasted Barley
- 2 oz De-husked Carafa III Malt
- 1 lb Dextrose (Add to kettle at start of boil)
- 1 lb Natural Raw Sugar (Add to kettle at start of boil)

### Hops & Hop Addition Schedule:

- 1 oz Mt. Hood Hops (Bittering, 60 Minutes)
- ½ oz Hallertaur Hops (Bittering & Flavor, 30 Minutes)
- ½ oz Hallertaur Hops (Flavor, 10 Minute)

### Yeast:

Liquid Yeast: Wyeast 1275 Thames Valley Ale Yeast or  
 Wyeast 1084 Irish Ale Yeast

Or

Dry Yeast: Safale S-04 Dried Ale Yeast or Lalbrew Windsor Dried Ale Yeast

### Brewing Supplies & Flavors:

5 oz Priming Sugar

### Liquid Yeast Activation Before Brewing:

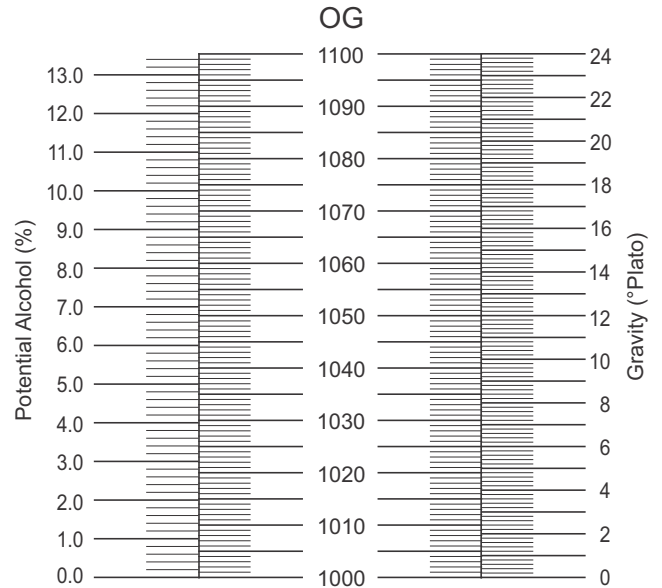
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

## Mash Schedule:

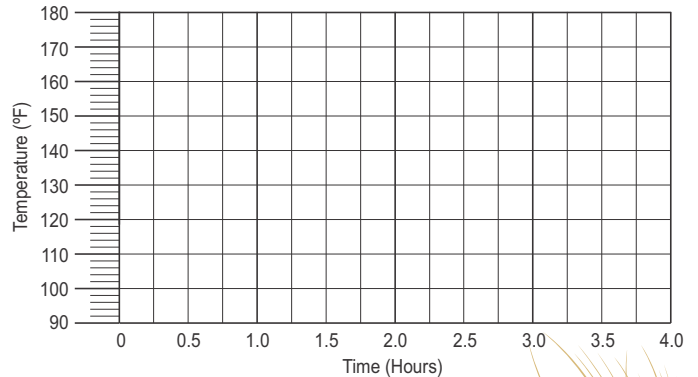
Saccharification Rest: 151°F for 60 Minutes  
 Mash-Out: 168°F for 5 Minutes

## 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!) ( / / )



## Mash Temperature and Time



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