



Olde Clodhopper Double Sludge Imperial Stout (All Grain)



Well, now you've done it. You've stepped in deep stuff, and your old, crusty leather boots are making sucking sounds as you lurch 'em out of the mud. But wait! Your boots have slipped off, and now your toes are wiggling ankle-deep in that sludge. But are you sure that's not your beer you've stepped into? Being stuck in the dark stuff means only one thing—that you'll become one with the mud and tilt back a pint of this outrageously hearty and double-dark stout. And as your feet struggle for their freedom, confusion takes over your tongue, because your senses are overwhelmed by an astonishing exhibition of flavors. First you are seized by the chewy richness of coffee, cocoa and bittersweet toffee, and then you are grasped by the tarry delight of the dark fruits like currant, plum and raisin. And like the mud wrapped around your feet, your senses will not want to let go—so don't fight it. Stand there proudly in the muck and mud and revel in incredible complexity of this double imperial stout!

Just the Facts, Ma'am:

BJCP Style: 13F. Russian Imperial Stout
Original Specific Gravity: 1.090 - 1.094
Final Specific Gravity: 1.016 - 1.020
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 60 Minutes
Alcohol by Volume: 9.7%
Color: 51 SRM (Black Like Your Boot Stuck In Sludge!)
International Bittering Units: 57
Time to Awesome Drinkability: 10 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:

- 9.8 lbs American 2-Row Malt
- 2.1 lbs Light Munich Malt
- 10 oz 60L Crystal Malt
- 3 oz 150L Crystal Malt
- 3 oz Special B Malt
- 10 oz Roasted Barley
- 6 oz Chocolate Malt
- 3 oz Black Patent Malt
- 3 oz Coffee Malt
- 2 oz De-husked Carafa I Malt

2 lbs Natural Brown Sugar (Add at beginning of boil)

Hops & Hop Addition Schedule:

2 oz Galena Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 1084 Irish Ale Yeast or
Wyeast 1028 London Ale Yeast

Or

Dry Yeast: Mangrove Jack's M42 New World Strong Dried Ale Yeast or Safale S-04 Ale Yeast

Brewing Supplies & Flavors:

5 oz Priming Sugar

Liquid Yeast Activation Before Brewing:

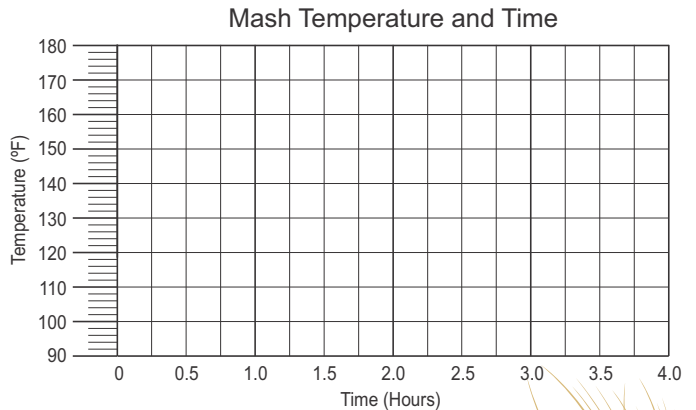
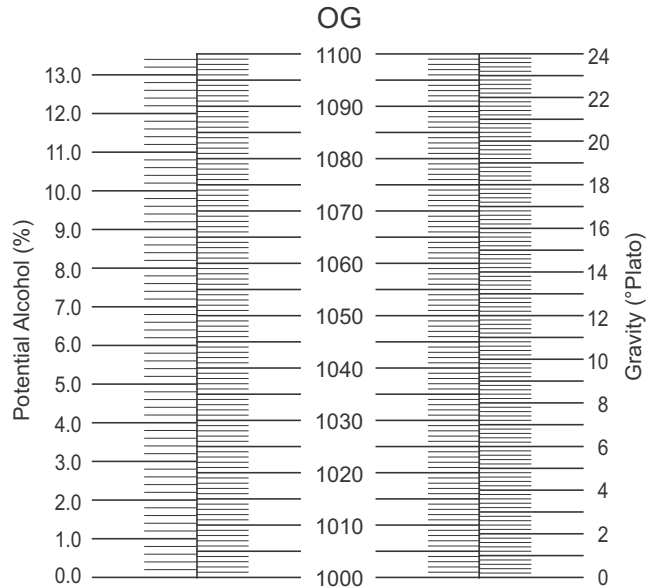
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation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

Mash Schedule:

Saccharification Rest: 154°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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