



Sweet Patootie Cream Stout (All Grain)

Wet your whistle and begin the catcalls and wert whirls, for once this luscious strumpet struts before your palate in that curvy pint, self control will be lost. But don't be embarrassed by your undomesticated outburst, because such beauty sings to those atavistic animals in your soul. So go ahead and chuckle, tilt back this lush cream stout, and feel your taste buds do the double-take, because they'll be ogling at the creamy impression of sweet malty goodness and the tempting flavors of coffee, caramel and chocolaty roastiness. Sure, beauty is in the eye of the beholder, but look what you're beholding! Yeah, you'll be whistling at this temptress, but only in those brief moments when this pint is not pasted to your lips!

Just the Facts, Ma'am:

BJCP Style: 13B. Sweet Stout
Original Specific Gravity: 1.057 - 1.061
Final Specific Gravity: 1.014 - 1.018
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 5.7%
Color: 41 SRM (You Bet Your Sweet Patootie That's Black!)
International Bittering Units: 23
Time to Awesome Drinkability: 6 Weeks!

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!) (/ /)

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
8 oz 60L Crystal Malt
12 oz Roasted Barley
4 oz Chocolate Malt
8 oz Lactose (add at beginning of 60 minute boil)

Hops & Hop Addition Schedule:

1 oz Challenger Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 1084 Irish Ale Yeast or
Wyeast 1318 London Ale III Yeast
Or
Dry Yeast: Windsor Ale Yeast or Safale S-04 Dried Ale Yeast

Brewing Supplies & Flavors:

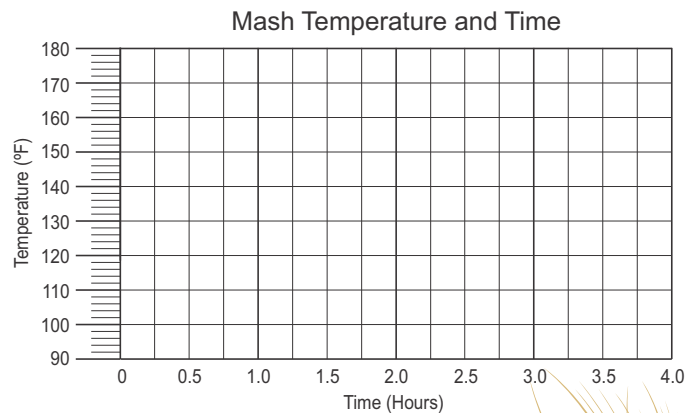
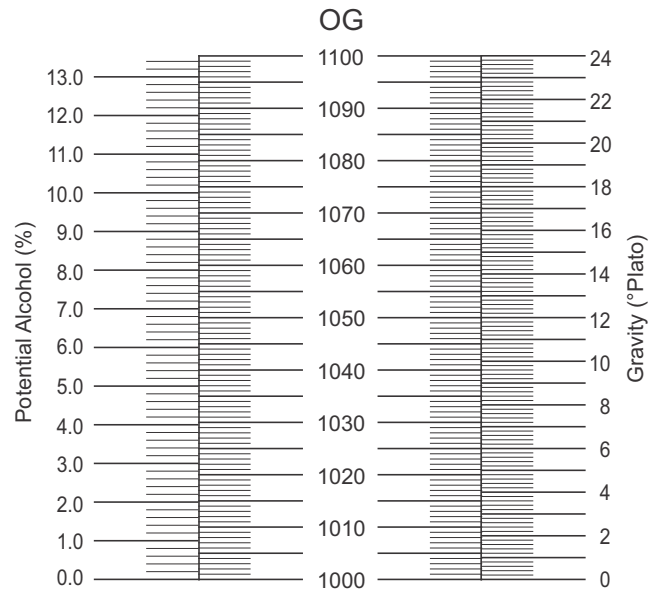
5 oz Priming Sugar

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



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