



Thunder Cookie Gingerbread Stout (All Grain)

With the eerie tinkling of wind chimes and the ominous creak of a wind vane, the portentous black clouds pile overhead and blot from the landscape the final elements of daylight. But hark! With a cataclysmic clap of thunder, the clouds suddenly part and heavenly golden rays beam down upon a pedestal holding a glorious pint of this astoundingly black ale, with its dense, rocky head emanating a mouthwatering aroma that makes your mind swirl in a frantic attempt to resolve this dilemma: this beer looks like a stout, with its ethereal blackness drawing you into its mystery, and it tastes like a stout, with its bewitching collaboration between complex roastiness and luscious caramel sweetness, but those spices of cinnamon, ginger, clove and vanilla trick you into believing you're indulging in—yes, a gingerbread cookie! So grasp that pint from the pedestal and bask in those heavenly golden rays, for with that glorious rumble of thunder, you will know you are partaking in an enchanted ale!

Just the Facts, Ma'am:

BJCP Style: 21B. Christmas/Winter Specialty Spiced Beer
Original Specific Gravity: 1.077 - 1.081
Final Specific Gravity: 1.014 - 1.018
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: Yes
Liquid Yeast Starter Recommendation: Yes
Total Boiling Time: 60 Minutes
Alcohol by Volume: 8.2%
Color: 50 SRM (Ethereal Black!)
International Bittering Units: 22
Time to Awesome Drinkability: 7 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:
8.0 lbs British 2-Row Malt
1.5 lbs Light Munich Malt
0.8 lbs Light Wheat Malt
1 lb Natural Brown Sugar
1/4 cup Molasses (not Included in Recipe)
7 oz 60L Crystal Malt
5 oz 90L Crystal Malt
4 oz 150L Crystal Malt
12 oz Roasted Barley
4 oz De-Husked Carafa II Malt
6 oz Chocolate Malt

Hops & Hop Addition Schedule:
1 oz Challenger Hops (Bittering, 60 Minutes)

Yeast:
Liquid Yeast: Wyeast 1084 Irish Ale Yeast
Or
Dry Yeast: Safale S-33 Ale Yeast

Brewing Supplies & Flavors:
2 oz Gingerbread Flavoring

5 oz Priming Sugar

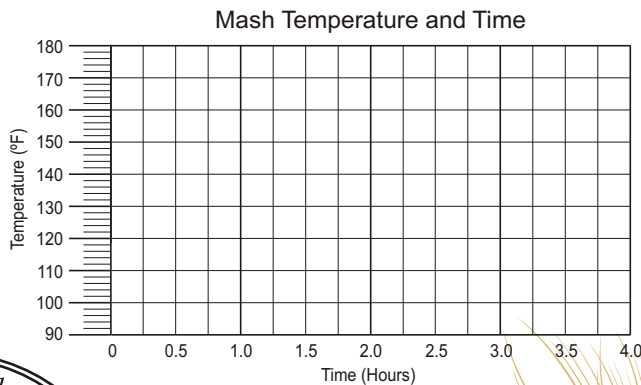
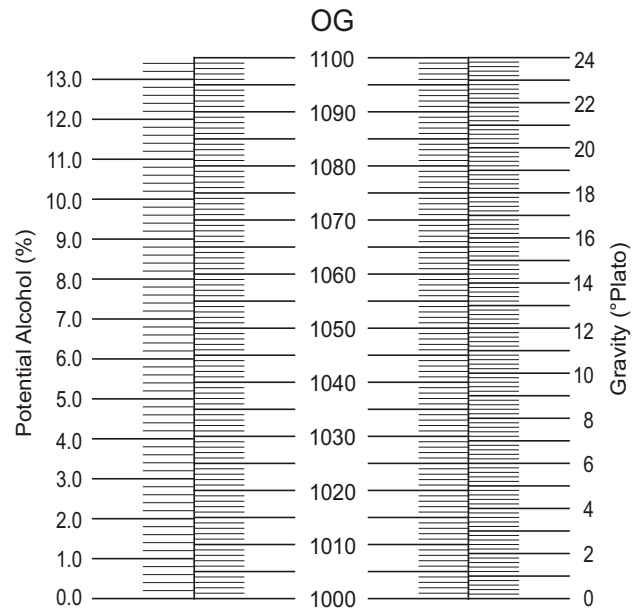
Liquid Yeast Activation Before Brewing:
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 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 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 (/ /)



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!

