



# Whoop-Dee-Doo Whoopie Pie Ale



More fun than setting fire to your mother-in-law's bushy bushy bouffant wig and beating out the flames with a whoopie cushion, this delectable dark ale will dumbfound your sensibilities with a barrage of questions that simply beg to be answered: Is this a cake? Is this a cookie? Is this a pie? IS THIS A BEER?! We can understand your bewilderment. This seemingly innocent dark brew begins its journey by caressing your lips with velvety malt goodness before fluttering your senses with chocolate cake dreaminess and finally (pause for desperate panting and extensive, uncontrolled drooling. It's okay, it's okay. You can do this.)—and finally coddling your taste buds with tongue-tickling vanilla! So, you can blaze your way to the bottom of the glass debating the cake-cookie-pie-beer conspiracy, but your first sip will be more fun than whooping it up with a spanking machine in a big-butt factory, and you'll be reaching for a refill while your voice uncontrollably shouts, "Whoop-Dee-Doo!"

## Just the Facts, Ma'am:

BJCP Style: 21A. Spice Beer  
Recipe Calculation Efficiency: 75%  
Original Specific Gravity: 1.052 - 1.056  
Final Specific Gravity: 1.013 - 1.017  
Alcohol by Volume: 5.0%  
Color: 17 SRM (A Dark Chocolate And Vanilla Cookie Celebration In Your Pint!)  
International Bittering Units: 22  
Time to Awesome Drinkability: 5 Weeks!  
Total Boiling Time: 60 Minutes  
Batch Size: 5 Gallons

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:

7.1 lbs British 2-Row Malt  
8 oz De-Husked Carafo I Malt (Crushed)  
2 oz Chocolate Malt (Crushed)  
8 oz Cara Blond Malt (Crushed)  
8 oz Flaked Oats  
8 oz Lactose (Add to beginning of boil)

### 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 or Lalbrew Windsor Dried Ale Yeast

### Brewing Supplies & Flavors:

4 oz Natural Chocolate Flavor (Add 1 Day Before Bottling)  
2 Tbs Natural Vanilla Extract (Not Included. Add 1 Day Before Bottling)  
5 oz Priming Sugar

### Flavor Addition

On the day before bottling the beer, add the chocolate flavor and vanilla extract to the fermenter. No need to stir. the flavors will mix naturally overnight.

### Liquid Yeast Activation Before Brewing:

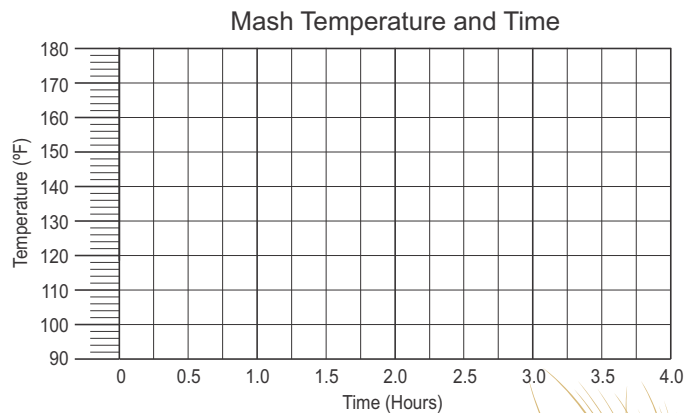
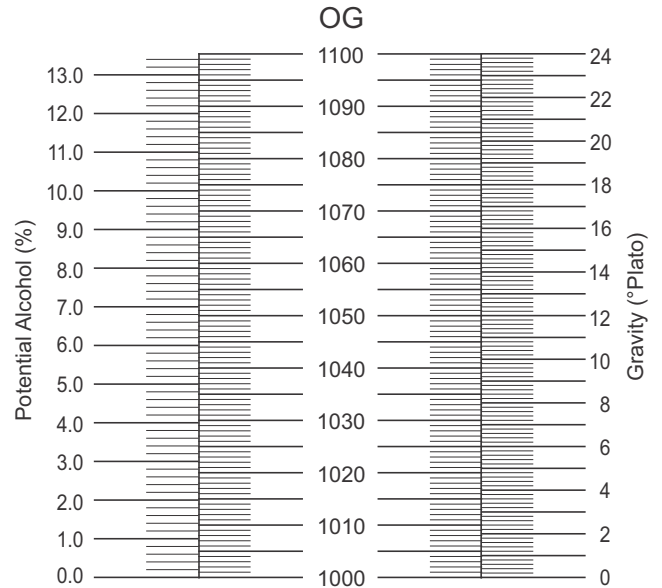
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation 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: 152°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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