

Bourbon County Stout (All Grain)

A liquid as dark and dense as a black hole with thick foam the color of a bourbon barrel. The nose is an intense mix of charred oak, chocolate, vanilla, caramel and smoke. One sip has more flavor than your average case of beer. This beer has changed in strength over the years, but the basic flavor profile has not. We're going to shoot in the middle for a beer of about 11-12%ABV. Make sure you read all of the instructions before you brew. Just like at Goose Island, this beer requires a different approach than most beers. The gravity readings are approximate. As long as you're in the neighborhood of them, you're good to go.

Ingredients

22 lb Briess 2-row
4 lb Weyermann Light Munich
1.5 lb Munton's Chocolate Malt
1.75 lb Weyermann Carafa III
1.25 lb Briess Chocolate Malt
1 lb Munton's Crystal 60 L

1 oz Warrior Hop Pellets (Bittering) with 60 minutes left in the boil
2 oz Willamette Hop Pellets (Flavoring) with 10 minutes left in the boil
1 oz Willamette Hop Pellets (Finishing) with 2 minutes left in the boil

3 Packs of Safeale US-05 (For Primary Fermentation)
1 Pack of Lalvin EC-1118 (For Secondary Fermentation)

5 Muslin Bags
5 oz Priming Sugar (for bottling)
3oz heavy toast American oak cubes
About 6-8 ounces of Kentucky Bourbon (**Not included**)

Statistics

Original Gravity 1.109
Final Gravity 1.025
Alcohol Cont 11-12%

Procedure

A **few hours before you begin to brew**, prepare your liquid yeast according to the package instructions. We assume that you are familiar with all-grain homebrewing techniques, so these procedures are abbreviated.

1. Mash at 154° F for **90 minutes**. (do not maintain the mash temp, instead allow it to free fall over the 90 minutes) Lauter and sparge as normal up to 6.5 gallons (adjust for your rate of boil-off for a 90 minute boil).
2. Boil for 90 minutes, adding hops along the schedule detailed above. Keep an eye on the pot to avoid boil-overs.
3. With 15 minutes left in the boil, add ½ teaspoon of Irish Moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
4. At the end of the boil, chill the wort as quickly as possible. A copper or stainless steel immersion chiller is a great way to accomplish this.
5. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
6. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Keep the beer in the primary fermenter until active fermentation is complete (no signs of active fermentation for the last 2 to 3 days).

Proceed to Special Instructions Below

Keystone Homebrew Supply

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Special Instructions

This beer requires a secondary fermentation, and the addition of separate packet of yeast. When signs of fermentation have slowed, transfer into a clean and sanitized 5 gallon carboy, and add the packet of Lalvin EC-1118 by simply sprinkling on top of the beer. *(Make sure the packet of yeast has been allowed to come to room temperature before adding)*

On the same day you transfer the beer to secondary, place the oak cubes in a shallow Tupperware dish and cover with bourbon (I suggest using Heaven Hill "White Label"). The cubes will float at first, that is ok. Then place a lid on the container and keep at room temperature for 7 days.

After 7-10 days, decant the bourbon off the cubes, and add the oak cubes to the carboy. Let the carboy sit for an additional 4 weeks. After 4 weeks, move the beer into a fresh and sanitized 5 gallon carboy. From here, I would recommend aging an additional 3-6 months at a minimum. When ready to bottle, you will need to add a fresh packet of *Champagne* yeast to the beer to ensure proper carbonation. I would also recommend using only 3/4 of the packet of priming sugar (3.5oz of sugar instead of 5oz)

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