

Bourbon County Stout

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. We're not going to add all of the extract on brew day. 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

12.6 lb. Keystone Pale Ale Liquid Malt Extract
3.3 lb. Briess Munich Liquid Malt Extract
1.5 lb. Munton's Chocolate Malt*
1.25 lb. Weyermann Carafa III*
1 lb. Briess Roasted Barley*
1 lb. Munton's Crystal 60 L*

* The grains ARE NOT CRUSHED! We can crush them for you at the time of purchase.

2 oz. Brewers Gold 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 Safale US-05 (For Primary Fermentation)
1 Pack of Lalvin EC-1118 (For Secondary Fermentation)

3oz Heavy Toast American oak cubes (Soaked in about 6-8 ounces of Kentucky Bourbon **(Not included)**)

1 Large Muslin Bag

Procedure

A few hours before you begin to brew, bring three three packs of US-05 yeast to room temperature. We assume that you are familiar with basic homebrewing techniques, so these procedures are abbreviated.

1. Divide the cracked grains among 10 of the muslin bags (about ½ pound per bag) and add them to your brew kettle along with up to 5 gallons of cold water (keep enough head space to avoid boil-overs). Heat slowly.
2. Steep the grains in hot water (about 145° – 160°F) to extract flavor and color – do not allow to boil. After about 30 minutes, remove the grain bags and then bring the water to a boil.
3. Remove the pot from the heat and add 2 cans of malt extract (1 - 6# Pale Ale LME & 1 – 3.3# Munich LME). Keep the kettle off the burner and stir until the malt extract is *completely* dissolved.
4. Put the pot back on the burner and bring it to a boil. Once boiling commences, place the bittering hops into muslin bags (no more than 1 oz per bag), add them to the pot, and set your timer to boil for 1 hour. Keep an eye on the pot to avoid boil-overs.
5. After 45 minutes of boiling, add ½ teaspoon of Irish Moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
6. After 50 minutes of boiling, add the flavoring hops (in a muslin bag).
7. After 58 minutes of boiling, add the finishing hops (in a muslin bag).
8. After 60 minutes of boiling, turn off the heat, remove the pot from the burner, and add 1 – 3.3# Pale Ale LME. Stir until completely dissolved, and then put a lid on your pot and cool it in an ice bath (use your sink) for about 30 minutes. Remove the hop bags from the kettle.
9. Pour 1½ gallons of cold water into your sanitized fermenter, add the cooled wort (the stuff in your pot), and top up with additional water to 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
10. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
11. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. **After 5-7 days of fermentation, remove the label from the last container of 3.3# Pale Ale LME and soak in hot water. Then sanitize the outside of the container, open, and add to the primary fermenter. DO NOT STIR. The act of fermentation will mix the extract properly.** 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).
12. See Page 2 for further instructions concerning secondary fermentation, aging, and bottling.

Hops – 2 oz Brewer's Gold, 3 oz Willamette

Keystone Homebrew Supply

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Special Instructions

This beer requires a secondary fermentation, and the addition of a 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 (NOT INCLUDED) 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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