



One part über gravity, three parts über geek, this one-of-a-kind imperial stout from masterminds Wil Wheaton, Greg Koch (Stone Brewing) and Drew Curtis (founder, Fark.com) has been likened to drinking the booze-soaked contents of an old-fashioned candy store.

Deep and complex, w00tstout pours pitch black with a clingy cappuccino head erupting in an oaky, nutty bouquet of caramel and vanilla, roasty dark malt and a hint of bourbon. The curious creation of liquor-laced goodness packs in a whopping 13% ABV, igniting a boozey dance of rich flavors; roast and chocolate, vanilla, dark fruits, subdued molasses, oak and warming alcohol are followed by a tinge of spicy rye in the finish. Velvety carbonation softens the creamy, lingering body to balance a brew as complex as it is creative.

O.G: 1.108 READY: 3-4 MONTHS

Suggested fermentation schedule:

- 2-4 weeks primary
- 2 months secondary
- 4 weeks bottle conditioning

BREWER'S NOTES:

- Crush the pecans and add 3 oz to the mash, and the remaining 5 oz to the boil at flameout.
- We highly recommend you prepare a yeast starter and pitch into oxygenated, cooled wort for this kit.

#w00tstout

(ALL GRAIN)

MASH INGREDIENTS

- 12.5 lbs Golden Promise
- 2.625 lb White Wheat Malt
- 2.0 lbs Rahr 2-row
- 1.5 lbs Flaked Rye
- 0.75 lb English black Malt
- 0.5 lb Crystal Rye
- 0.5 lb Baird's Light Carastan
- 3 oz Toasted Pecans
- 0.75 lb English Roasted Barley

MASH SCHEDULE: SINGLE INFUSION

Protein Rest: 122°F for 30 minutes

Sacch' Rest: 148°F for 120 minutes

Mashout: Raise to 165°F before lautering

BOIL ADDITIONS & TIMES

2 oz Target (90 min)

1 lbs Simplicity Candi Syrup (90 min)

3 oz Cacao Liquor (added at flameout)

5 oz Toasted Pecans (added at flameout)

YEAST OPTIONS

DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast. Optimum temp: 59-75° F

LIQUID YEAST OPTIONS:

Wyeast 1056 American Ale. Optimum temp: 60-72°F

White Labs WLP001 California Ale. Optimum temp: 68-73°F

SECONDARY FERMENTATION ADDITIONS

3 oz American Medium+ Toast Oak Cubes

Bourbon (not included in kit)

Soak oak cubes overnight in approx 6-8 oz of fine bourbon, then add to secondary fermenter. Allow the beer to condition in the secondary fermenter for 2 months before proceeding with packaging.