



#w00tstout

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 boozy 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
2–4 weeks primary, 2 months secondary,
4 weeks bottle conditioning

BREWER'S NOTE:

We highly recommend you prepare a yeast starter and pitch into oxygenated, cooled wort for this kit.

BEFORE YOU BEGIN ...

MINIMUM REQUIREMENTS

- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- A 5 gallon glass carboy, with bung and airlock, to use as a secondary fermenter - If you do not have a secondary fermenter you may skip the secondary fermentation and add an additional week to primary fermentation before bottling
- Approximately two cases of either 12 oz or 22 oz pry-off style beer bottles

UNPACK THE KIT

- Refrigerate the yeast upon arrival
- Locate the Kit Inventory (above) – this is the recipe for your beer, so keep it handy
- Doublecheck the box contents vs. the Kit Inventory
- Contact us immediately if you have any questions or concerns!

KIT INVENTORY:

MAILLARD MALTS™

SPECIALTY GRAIN

- 1 lb Flaked Rye
- 0.625 lb English Black Malt
- 0.625 lb English Roasted Barley
- 0.325 lb Baird's Light Carastan
- 0.325 lb Crystal Rye

MAILLARD MALTS™

EXTRACTS & OTHER FERMENTABLES

- 1 lb Golden Light DME
- 3.15 lbs Wheat LME
- 3.15 lbs Gold LME
- 6 lbs Gold LME (15 min late extract addition)
- 1 lb Simplicity Candi Syrup

HOPTIMUS REX™

PREMIUM HOPS & OTHER FLAVORINGS

- 3 oz Target (90 min)

SPECIAL INGREDIENTS:

- 8 oz Toasted Pecans (crush and place in muslin bag and steep with specialty grains, remove and set aside DO NOT DISCARD return to kettle after the boil and steep during chilling)
- 3 oz Cacao Liquor (add after the boil)
- 3 oz American Medium+ Toast Oak Cubes (add to secondary)
- Bourbon (not included in kit)

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. Opt Temp: 68–73° F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

PROCEDURE

A FEW DAYS BEFORE BREWING DAY

1. Remove the liquid Wyeast pack from the refrigerator, and “smack” as shown on the back of the yeast package. Leave it in a warm place (70–80° F) to incubate until the pack begins to inflate. Allow at least 3 hours for inflation; some packs may take up to several days to show inflation. Do not brew with inactive yeast — we can replace the yeast, but not a batch that fails to ferment properly. If you are using dry yeast, no action is needed.

ON BREWING DAY

2. Collect and heat 2.5 gallons of water.
3. For mail-order customers grains for extract kits come crushed by default, but if you requested uncrushed grains, crush them now. Pour crushed grain into supplied mesh bag and tie the open end in a knot. Crush the 8 oz Toasted Pecans and place in muslin bag and steep with specialty grains. Steep for 20 minutes or until water reaches 170°F. Remove the grain bag and discard. Remove, but do not discard, the crushed pecans—you'll return them to kettle after the boil.
4. Bring to a boil, remove the kettle from the burner and stir in the 1 lb Golden Light DME, 3.15 lbs Wheat LME, 3.15 lbs Gold LME and 1 lb Simplicity Candi Syrup

5. Return wort to boil. The mixture is now called “wort”, the brewer's term for unfermented beer.

- Add the 3 oz Target hops and boil for 90 minutes.
- 15 minutes before the end of the boil add 6 lbs Gold LME.
- At the end of the boil add the 3 oz Cacao liquor and the previously used pecans.

6. Cool the wort. When the 90-minute boil is finished, cool the wort to approximately 100° F as rapidly as possible. Use a wort chiller, or put the kettle in an ice bath in your sink. Remove the bag of pecans.

7. Sanitize fermenting equipment and yeast pack. While the wort cools, sanitize the fermenting equipment – fermenter, lid or stopper, fermentation lock, funnel, etc – along with the yeast pack and a pair of scissors.

8. Fill primary fermenter with 2 gallons of cold water, then pour in the cooled wort. Leave any thick sludge in the bottom of the kettle.

9. Add more cold water as needed to bring the volume to 5 gallons.

10. Aerate the wort. Seal the fermenter and rock back and forth to splash for a few minutes, or use our oxygenation kit.

11. Optional: if you have our Mad Brewer Upgrade or Gravity Testing kits, measure specific gravity of the wort with a hydrometer and record.

12. Add yeast once the temperature of the wort is 78°F or lower (not warm to the touch). Use the sanitized scissors to cut off a corner of the yeast pack, and carefully pour the yeast into the primary fermenter.

13. Seal the fermenter. Add approximately 1 tablespoon of water to the sanitized fermentation lock. Insert the lock into rubber stopper or lid, and seal the fermenter.

14. Move the fermenter to a warm, dark, quiet spot until fermentation begins.

BEYOND BREWING DAY, WEEKS 1–4

15. Active fermentation begins. Within approximately 48 hours of Brewing Day, active fermentation will begin – there will be a cap of foam on the surface of the beer, and you may see bubbles come through the fermentation lock.

16. Active fermentation ends. Approximately 2–4 weeks after brewing day, active fermentation will end: the cap of foam falls back into the new beer, bubbling in the fermentation lock slows down or stops.

17. Transfer beer to secondary fermenter. Sanitize siphoning equipment and an airlock and carboy bung or stopper. Siphon the beer from the primary fermenter into the secondary.

BEYOND BREWING DAY—SECONDARY FERMENTATION

18. Secondary Fermentation. 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 the next step. Timing is now somewhat flexible.

BOTTLING DAY—ABOUT 3 MONTHS AFTER BREWING DAY

20. Sanitize siphoning and bottling equipment.

21. Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer) of $\frac{2}{3}$ cup priming sugar in 16 oz water. Bring the solution to a boil and pour into the bottling bucket.

22. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix—don't splash.

23. Fill and cap bottles.

4 WEEKS AFTER BOTTLING DAY

24. Condition bottles at room temperature for 4 weeks. After this point, the bottles can be stored cool or cold.

25. Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!