



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

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

2 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.