



## EPIC BOURBON TRUFFLE IMPERIAL STOUT

Epic Bourbon Truffle Stout started its life as an extended boil imperial stout. The extended boil helps increase gravity and creaming mouthfeel. After a quick fermentation with the kveik yeast it spent the next year in a 291 bourbon barrel. After a year it was transferred to a fermentation vessel for adjuncting with 4 types of cocoa nibs, Tahitian vanilla beans and some flaked coconut. It spent about 3 weeks on the vanilla beans and coconut and about 36 hours on the cocoa nibs. This beer drinks like a melted truffle, bursting with chocolate aromas and flavors. There is a heavy influence of bourbon and oak but it is not boozy. The smooth, creamy and lingering mouthfeel makes this a go to pour around the fire.

### BASICS

<b>BATCH SIZE</b>	10 GAL
<b>ABV</b>	10.5%
<b>TARGET FG</b>	1.032
<b>TARGET OG</b>	1.112
<b>SRM</b>	58
<b>IBU</b>	36.5

### METHOD/TIMINGS

<b>REVERSE OSMOSIS WATER</b>	15 GAL	
<b>GYPSUM</b>	3 GRAM	
<b>CALCIUM CHLORIDE</b>	3 GRAM	
<b>MASH TEMP</b>	152 F	60 MIN
<b>FERMENTATION TEMP</b>	68 F	7 DAYS

### INGREDIENTS



#### MALT

5 LB	PALE MALT
3 LB 12 OZ	CARAAMBER
2 LB 4 OZ	MUNICH
3 LB	CARAFA II
1 LB 8 OZ	CHOCOLATE
8 LB 12 OZ	FLAKED OATS
15 LB	LIGHT DRY MALT EXTRACT



#### YAKIMA VALLEY HOPS

2 OZ	APOLLO BOIL FOR 60 MINUTES
1.5 OZ	LORAL BOIL FOR 5 MINUTES



#### YEAST

3 PACKAGES OF DRY LUTRA KVEIK



**BREWER:** CALEB WHITENACK, PSYCH DOC BREWING

@psychdocbrewery



## EPIC VANILLA GORILLA STOUT

This vanilla bourbon barrel-aged stout was brewed and aged for six months in a bourbon barrel from McLaughlins Distillery. The addition of Madagascar vanilla beans soaked in their signature bourbon create a wonderful stout that will warm your soul!

**Aroma:** Vanilla, chocolate, and ripe dark fruit with a hint of bourbon.

**Taste:** Malty and roast, with vanilla finishing and a bourbon taste with a hint of oak.

### BASICS

<b>BATCH SIZE</b>	5 GAL
<b>ABV</b>	12%
<b>TARGET FG</b>	1.028
<b>TARGET OG</b>	1.120

### METHOD/TIMINGS

Two weeks before transferring your beer to the barrel, add halved vanilla beans to a pint of bourbon in a mason jar, shaking daily to infuse the flavors. Once the beer completes primary fermentation, add this vanilla-infused bourbon tincture to the barrel.

### INGREDIENTS



#### MALT

18 LBS	2ROW
2 LBS	FLAKED OATS
1.2 OZ	CHOCOLATE MALT
14 OZ	ROASTED BARLEY
12 OZ	BLACK MALT
8 OZ	CRYSTAL 120
1.5 LBS	CORN SUGAR
1 LB	MALTODEXTRIN



#### YAKIMA VALLEY HOPS

1.5 OZ	NUGGET (10%AA) - 60 MINS
.6 OZ	HERKULES 10 (15%AA) - 10 MINS



#### YEAST

2 PACKAGES S-04



**BREWER:** MATT DAILEY, OIL CREEK BREWING COMPANY

@oilcreekbrewingco



## EPIC DERRY OYSTER STOUT

This beer was inspired as a result of a visit to Walled City Brewery in Derry, Northern Ireland and the experience of drinking their Foyster Stout (a wonderfully creamy, sweet and briny nitro stout).

As it happens in homebrewing, the attempt to create a tasty oyster stout homebrew did not work out as planned. Perhaps we'll try to brew it again with a modified recipe (see *Suggested Recipe Modifications below*).

### BASICS

<b>BATCH SIZE</b>	3 GAL
<b>ABV</b>	3.9%
<b>TARGET FG</b>	1.010
<b>TARGET OG</b>	1.040

### SUGGESTED RECIPE MODIFICATIONS:

**GRAINS:** 7 LBS. PALE MALT, 8 OZ ROASTED BARLEY, 8 OZ FLAKED OATS, 7 OZ CHOCOLATE MALT, 7 OZ OF BLACK MALT, 4 OZ OF CARAMEL/CRYSTAL MALT

**HOPS:** USE NUGGET HOPS

**ADDITIONS:** EIGHT (8) OYSTERS FOR LAST 15-MINUTES OF BOIL

**NITRO CARBONATE** (IF POSSIBLE)

### INGREDIENTS



#### MALT

4 LBS.	2-ROW PALE MALT
7 OZ	FLAKED BARELY
6 OZ	ROASTED BARLEY
4 OZ	FLAKED OATS
3 OZ	CHOCOLATE MALT

MASH FOR 60-MINUTES AT 154°F

BOIL FOR 60-MINUTES AT 208°F



#### YAKIMA VALLEY HOPS

.5 OZ EAST KENT GOLDING 60-MIN

.5 OZ COLUMBUS 30-MIN



#### YEAST & ADDITIONS

SAFALE S-04

3 OYSTERS ADDED, LAST 15-MIN OF BOIL

1 SHOT OF TITANIC WHISKEY PER GAL, AFTER FERMENTATION



**BREWER:** CAPTAIN KURT, EPIC BEER TRIPS

@epicbeertrips\_



## EPIC OPA! OPA! STOUT

*Bonus recipe, not previewed in this Homebrew reveal.*

A malty stout that brings hints of chocolate, pumpkin spices, and Irish whiskey to the party. Epic Opa! Opa! is great to savor by itself but is even better when paired with the best baklava on the planet from pureBAKLAVA! This pairing combination will make your taste buds jump for joy.

### BASICS

<b>BATCH SIZE</b>	3.5 GAL
<b>ABV</b>	6.3%
<b>TARGET FG</b>	1.012
<b>TARGET OG</b>	1.06
<b>IBUS</b>	45

### SUGGESTED RECIPE MODIFICATIONS:

**FERMENTE:** AROUND 72°F FOR 14 DAYS

**ADDITION:** 2 OUNCES/GALLON OF JAMESON BLACK BARREL WHISKEY AT BOTTLING TO ADD AN ABV KICK

### INGREDIENTS



#### MALT

- 2.4 LBS MARIS OTTER
- .25 LBS FLAKED OATS
- .25 LBS ROASTED BARLEY
- .25 LBS CHOCOLATE MALT

ADD TO BOIL (FOR 60 MIN):

- 3.3 LBS LME DARK
- .5 LBS DME DARK
- 15 OZ PUMPKIN PUREE



#### YAKIMA VALLEY HOPS

- 1.0 OZ EAST KENT GOLDINGS @45 MIN
- .5OZ. EAST KENT GOLDING AT @10MIN



#### YEAST & ADDITIONS

SAFALE S-04 ENGLISH ALE YEAST



**BREWER:** CAPTAIN KURT, EPIC BEER TRIPS  
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