



## BR Snark Lord – A huge Imperial stout with coffee and vanilla, perfect for aging!

Big and rich, Snark Lord is our answer to a similarly-named beer that can only be purchased on one day a year from a brewery in Northwest Indiana. Coffee and vanilla are layered upon specialty grains to create a nuanced and delicious beer that only gets better with age. All hail the Snark Lord!

### BEER SPECS

**Original Gravity:**

1.107—1.109 @ 60% efficiency

1.115 —1.117 @ 65% efficiency

1.123 —1.125 @ 70% efficiency

**Final Gravity:** 1.021—1.026

**IBU:** 30-35

**ABV%:** 10.6% - 13.7%

**SRM:** 74 - 77

**Yield:** 5 Gallons

### NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

### MASH & FERMENTATION

**Suggested Mash Temperature:**

A high mash temperature is recommended to create a big Imperial stout with lots of body. We suggest a mash temperature of 155° - 157°F.

**Fermentation Schedule:**

We recommend a primary fermentation of two to four weeks at 64° - 72° F, and a secondary fermentation for 2 to 4 weeks before bottling or kegging, adding cold steeped coffee, vanilla beans or vanilla bean tincture in the secondary or at packaging time, as desired. This is a big imperial stout that can be aged for an extended period of time, so don't be shy about setting a few bottles back for several months!

### RECIPE DETAILS

- 18.0 lbs.** 2-Row Brewer's Malt
- 2.0 lbs.** Munich Malt
- 2.0 lbs.** Roasted Barley
- 1.0 lb.** Chocolate Malt
- 0.5 lbs.** Each Crystal 60L, Crystal 120L, Black Patent Malt, Flaked Oats and Flaked Barley

### FERMENTABLES

- 1.0 oz.** Bravo hops, added at the beginning of the 60 min boil
- 1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil
- 1.0 lb.** Sugar, added 10 min from the end of the boil (not included, see "Brewer's Notes")
- 2** Vanilla Beans, added 10 min from the end of the boil or made into a tincture and added into secondary or at packaging time (See Brewer's Notes)

### BOIL SCHEDULE

- 4.0 oz.** Coffee Beans, made into cold-steeped coffee which is added to the secondary or at packaging time (See Brewer's Notes)

**YEAST SUGGESTIONS:** White Labs WLP099 Super High Gravity, Imperial Organic Yeast A18 Joystick, Wyeast 1084 Irish Ale, or Nottingham Dry Yeast.

**This is a HUGE beer! Three to four standard packs of yeast or a big starter are highly recommended.**

**BREWER'S NOTES:** Snark Lord is quite a huge Imperial Stout! As a delicious, complex beer, there are a few special instructions for making sure this one comes out as close to the commercial version as possible. One pound of a sugar (not included) is added at the last 10 minutes of the boil. We recommend jaggery, a non-centrifugal cane sugar. Jaggery goes by a number of names and can often be found in Indian or Asian grocery stores. However, you might try turbinado sugar or molasses as a substitute. The two included vanilla beans can be cut open, scraped and added to the boil, soaked in enough vodka to cover for a few weeks then the resulting tincture added into the secondary at bottling time, or both! The 4 oz of included coffee can be cold steeped in about a quart of water by coarsely crushing the coffee beans (a sandwich bag and a rolling pin or coffee cup work well for this), adding them to the quart of water, and refrigerating for up to 24 hours. You can then strain out the coffee beans and add the cold steeped coffee to the secondary or in the bottling bucket/keg at packaging time.

