May all your fermentations be Great Fermentations!

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: 1.120—1.124
Final Gravity: 1.023—1.026
IBU: 34-38
ABV%: 12.3% - 13.3%
SRM: 84 - 86
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*)

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 jagggery, 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! 4 oz of your favorite 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.

RECIPE DETAILS

FERMENTABLES

10.0 lbs.	Light dry malt extract
3.3 lbs.	Munich liquid malt extract

SPECIALTY GRAINS

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

BOIL SCHEDULE

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 packagng time (See Brewer's Notes)
4.0 oz.	Your favorite coffee beans (not included), cold-steeped and added to the secondary or at packaging (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.

EQUIPMENT

REQUIRED EQUIPMENT

- 3 gal or larger Brew Pot
- 6.5 gal Primary Fermenter
- Siphon Hose/Racking Cane
- Large Spoon or Paddle
- Air Lock
- Hydrometer
- Thermometer
- Cleanser
- Sanitizer
- Bottles or Kegging System

RECOMMENDED EQUIPMENT

- 7.5 gal Brew Pot
- Wort Chiller
- 5 gal Secondary Fermenter
- Thief
- Oxygen Cylinder
- Aeration Stone
- Auto Siphon

Brewing Instructions: BR Snark Lord

PRIOR TO BREWING

1. **Clean and Sanitize** all equipment, tubing, etc.
2. If using White Labs liquid yeast, remove package(s) from fridge and let warm for 4-8 hours at room temperature. If using a Wyeast Activator pack, remove package(s) from fridge, 'smack' the pack to release the nutrients and allow the pack to swell for 4-8 hours at room temperature. If making a starter, prepare it 1 to 3 days before pitching.

BREWING DAY

1. Fill kettle with water and heat to 160F.
    - Partial boil method: fill kettle with as much water as possible while leaving room for grains, malt extract, and boil volume.
    - Full boil method: fill kettle to approximately 6.5 gal water for a volume of 5 gal post-boil.
2. Rehydrate Irish moss In 1/2 cup warm water. Set aside (*optional, for clarity*).
3. Turn off burner (remove kettle from heating element if using an electric stove). Place crushed specialty grains in a muslin bag and soak in **150-155F water for 30 minutes**. Remove bag, and allow remaining water in grains to drain into kettle. Do not squeeze the grains.
4. While stirring, add malt extracts until fully dissolved.
5. Turn the heat on and bring wort to a boil. WATCH OUT! Just before the boil, the wort rapidly rises.
6. Follow **Boil Schedule** on opposite page under 'Recipe Details'
7. At end of boil, chill wort as quickly as possible to **60-70F** with a wort chiller or an ice bath. Place lid on kettle while chilling.
8. Siphon or pour cooled wort into fermenter leaving as much sediment behind as possible:
    - Partial Boil: Add sterile water (packaged drinking water) to fermenter to reach 5.25 gal
    - Full Boil: Siphon entire volume of wort into fermenter.
9. **Aerate wort** well by stirring, shaking or oxygenating.
10. Sanitize yeast package and use sanitized scissors to open package. Pitch yeast and attach airlock. If using a yeast starter, pitch entire contents of yeast starter into wort.
11. Move fermenter to a dark place with a steady temperature of **64-72F**.

FERMENTATION

1. Primary Fermentation: Allow beer to ferment for 14-21days, then proceed to STEP 2 or 3.
2. Secondary Fermentation (*optional*): Transfer beer to a 5 gal carboy, leaving behind the sediment. You can add the cold-steeped coffee and/or vanilla beans to the secondary as described in the "Brewer's Notes" on front of recipe sheet. Allow to sit for 1 to 2 weeks, then proceed to STEP 3.
3. Check gravity prior to proceeding with bottling to ensure fermentation is complete. (Reference *Final Gravity* under '*Recipe Details*')

BOTTLING

1. Ensure there is no bubbling in the airlock, and that your beer has reached final gravity.
2. **Clean and sanitize** all bottles, caps, bottling equipment and bottling bucket.
3. Dissolve **3/4 cup (5 oz) priming sugar** in 2 cups boiling water. Boil for 5 min then chill to 70-80F and add to bottling bucket.
4. Siphon beer from fermenter into bottling bucket, being careful not to rouse up sediment on bottom of fermenter.
5. If you did not add cold steeped coffee or vanilla to the secondary, you can do so to taste at this point.
6. Stir thoroughly but gently to avoid introducing oxygen.
7. Using the bottle filler, fill bottles and cap them.
8. Store bottles at room temperature for **2 weeks** or until carbonated

TIPS FOR SUCCESS

1. Clean AND Sanitize!
2. Avoid using softened water or Reverse Osmosis water.
3. Make sure the specialty grains are loose inside the muslin bag to ensure water reaches the grain in the middle of the bag.
4. Tie muslin bag to handle of kettle to prevent potential scorching on bottom of kettle.
5. Be sure not to exceed 155F while steeping grains to avoid unwanted flavors.
6. Turn off heat source and stir well while adding malt extract to avoid scorching on the bottom of the kettle.
7. Keep a spray bottle of water at hand to spray top of wort if it nears a boil over.
8. While racking, be sure not to introduce oxygen into your beer by splashing or shaking.
9. Maintain a constant temperature during fermentation.
10. Elevate carboy a few days before racking to allow sediment to settle.
11. Visit www.greatfermentations.com for more brewing tips and tricks.