

SHUT UP KELLY

Important note: this recipe is intentionally barebones. For (much) more information on specific brewing processes, please refer to the "How Bone Up Gets Made" document.

Stats

OG 1.059
FG 1.012
IBU 35
ABV 6.3%
Color 35 SRM

*** **

Recipe for 3.5BBL

Grain Bill

180# Pilsner Malt (Proximity)
50# Brewers Malt (Briess)
25# C60 (Briess)
11# Chocolate Malt (Thomas Fawcett & Sons)
10# Black Malt (Thomas Fawcett & Sons)
10# Rice Hulls

Water

105 gal strike water with 2.5 oz citric acid
75 gal sparge water with 1.5 oz citric acid

Mash

Mash at about 149 for 45 minutes

Kettle Additions

First Wort Hops to bring total IBU to about 35
50mL PATCO (antifoam)
10m 20x KICK micro tablets
5g Servomyces
Whirlpool 1# Masscade (Four Star Cascade)
14# Blackstrap molasses
70mL PATCO (antifoam)

*** **

Recipe for 5 Gallons (based off of original homebrew recipe)

Grain Bill

9# Brewers Malt (Briess)
1# C60 (Briess)
0.5# Chocolate Malt (Muntons)
0.5# Black Malt (Muntons)

Water

5.5 gal strike water (adjust pH as needed)

5 gal sparge water (adjust pH as needed)

Mash

Mash at about 149 for 45 minutes

Kettle Additions

First Wort	Hops to bring total IBU to about 35 Antifoam (optional, unsure of the amount for this scale)
10m	1 KICK micro tablet 1 Servomyces capsule (optional)
Whirlpool	1oz Masscade (Four Star Cascade) 12oz Blackstrap molasses Antifoam (optional, unsure of the amount for this scale)

*** **

Notes

- Blackstrap molasses is preferred (if you're buying the Grandma's brand I think they call it "Robust" instead of blackstrap) but you can use regular molasses if you want, just make sure it's unsulphured.
- We'll usually dilute the molasses with a little hot water to make sure it dissolves into the wort easier - it has a tendency to sink to the bottom of the kettle and stay there if you don't (which is less of an issue for a 5 gallon batch, but still).
- It's been a lot harder than it should be to estimate the gravity contribution of the molasses. Most fermentables that we add to the kettle are pretty predictable, but molasses is somehow a wildcard every time.
- I *think* the original recipe used Muntons roasted grains but I'm not 100% on that (my notes don't say, which probably means the homebrew shop I went to at the time didn't specify). We use TF&S here because our grain supplier doesn't carry Muntons. I've got a bit of a love/hate relationship with TF&S - it's good malt, but every now and then we'd get a bag with just *way* too many rocks in it. Pretty big ones, too. Anyway, try and get British roasted grains if you can.
- The first-ever homebrew batch of the recipe that eventually became Shut Up Kelly was, I believe, batch #10 (out of a little under three hundred) and it was named "Dark Side Porter" because Star Wars Episode Three had just come out and a friend of mine thought that sounded like a cool name for a dark beer (I didn't particularly care for the name, but coming up with beer names is hard so I just rolled with it).