



2022 – SOQ Q2 Brewing with Girl Scout Cookies

2022 SOQ Q2 Rules

- Develop a recipe or find one online
- Submit three bottles
 - One will be shared during July BAM meeting
- Turn in locations:
 - Oak Barrel
 - Ian's box
- Label must include:
 - Name
 - Base beer
 - Cookie used/replicated
- Legal Entries:
 - Any Beer made with Girl Scout Cookies as an ingredient
 - Any Beer which successfully replicates the flavor of any style of Girl Scout Cookie
- **Due date:** June 25th (End of day/closing)

2022 QOS Q2 Scoring:

Scoring – Judging process

- First round is going to be judged by BJCP judges and feedback will be provided
- Final round will be done in person during July meeting by BJCP judges using mini-BOS format.
- Results will be announced shortly thereafter

The top 5 entries will make it to the finals

Scoring (Continued)

Since there are no BJCP style guidelines for Girl Scout Cookie beer, how is it going to be judged?

Each beer will be judged on its own merits



Technical Merit						
Flawless	□	□	□	□	□	Significant Flaws
Intangibles						
Wonderful	□	□	□	□	□	Lifeless



Types of Girl Scout Cookies:

- Thin Mints
- Samoas
- Do-si-dos
- Adventurefuls
- Tagalongs
- Trefoils
- Lemon-Ups
- Toffee-tastic

Thin Mints

- Mint-flavored Cookies
- Coated in chocolate



Samoas

- Crisp Cookies
- Caramel
- Coconut
- Dark chocolate stripes



Do-si-dos

- Crunchy oatmeal sandwich
- Creamy peanut butter filling



Adventurefuls

- Brownie-inspired
- Caramel-flavored crème
- Hint of sea salt

Tagalongs

- Crispy vanilla Cookie
- Peanut butter
- Chocolate coating






Trefoils

• Buttery shortbread Cookie



Lemon- Ups

- Lemon flavored butter Cookie
- Lemon flavored icing



Toffee-tastic

- Buttery Cookies
- Crunchy toffee bits
- Gluten free



Ideas for brewing with Cookies

- Cookies could be added to the boil
- Cookies could be added to primary/secondary
- Cookies via hop rocket
- "Dry Hop" Cookies



Brewing with Cookies in the Boil

- May add a lot of sugar, so watch OG/FG
- Chocolate, fillings or icings might clog kettle/hoses
- May add fats
- Has been done in competitions
 - 2019 NHC Gold winner (more details in a bit)



Brewing with Cookies:

- Butter may affect head retention
- Table salt
 - May change flavor perception
 - Iodized salt may harm yeast (iodophor)
 - May help some styles
 - Gose
 - Salted Belgian Chocolate Stout

Credit <https://www.bonappetit.com/drinks/beer/article/salty-beers>

Beer and Cookie Pairing suggestions:

Hint: Could be a
starting point for
brewing

Thin Mints + Dry Stout

Caramel Delites/Samoas + German-Style Doppelbock

Shortbread/Trefoils + English Pale Ale/ESB

Peanut Butter Patties/Tagalongs + Belgian-style
Quadrupel

Peanut Butter Sandwich/Do-Si-Dos + American Brown Ale

From <https://www.craftbeer.com/beer-and-food/girl-scout-Cookie-beer-pairing-guide>

Additional Ideas

Pastry Stout made with Samoas
(Carmel, Chocolate & Coconut)

Hefe with Lemon-Ups

Peanut Butter Porter with Tagalongs

Bock Shortbread with Trefoils

Ideas to
accentuate
Cookie
flavors

Cocoa nibs

Biscuity malts

Lactose

“Girl Scout Cookies” Mint Chocolate Chip Sweet Stout

- 17 lb (7.71 kg) pale 2-row malt
- 2 lb (0.9 kg) 40°L Crystal malt
- 2 lb (0.9 kg) flaked oats
- 2 lb (0.9 kg) lactose
- 1.15 lb (522 g) roasted barley
- 1.15 lb (522 g) Special B malt
- 0.5 lb (227 g) Black patent malt
- 0.5 lb (227 g) Chocolate malt
- 0.5 lb (227 g) Smoked cherrywood malt
- 1.5 oz (42 g) Galena hops (60 min)
- 1 dram mint chocolate chip flavor candy oil
- Wyeast 1968 London ESB ale yeast

Yield: 10 gallons (37.85 L)

OG: 1.068 **FG:** 1.018 **ABV:** 6.50%

Use carbon-filtered water. Mash at 156° F (69° C) for 45 minutes.
Mash out at 168° F (76° C) for 10 minutes.

“This is a 10-gallon recipe but only 5 gallons of it gets an additive each year.

This year I added 1 dram of chocolate chip flavor candy oil.”

Ferment for 30 days at 65° F (18° C). Force carbonate to 2.8 volumes of CO₂.

Credit to Vito Delucchi of Concord, CA - Doze

<https://www.homebrewersassociation.org/homebrew-recipe/girl-scout-cookies-mint-chocolate-chip-sweet-stout/>

Sticky Faucet Oatmeal Milk Stout (2019 NHC GOLD)

- 13 lb. (5.90 kg) US 2-row pale malt
- 5 lb. (2.27 kg) flaked oats
- 2 lb. (907 g) flaked barley
- 1.7 lb. (794 g) chocolate malt
- 1.5 lb. (680 g) 60°L crystal malt
- 1.5 lb. (680 g) Munich malt
- 1.5 lb. (680 g) roasted barley
- 1 lb. (454 g) black patent malt
- **HOPS**
- 1.75 oz. (50 g) Magnum, 14% a.a. @ 60 min
- 1.75 oz. (50 g) Styrian Goldings, 5.4% a.a. @ 10 min
- **YEAST**
- 3 L starter White Labs WLP002 English Ale
- **ADDITIONAL ITEMS**
- 5 lb. (2.27 kg) Oreo cookies, medium crushed @ 15 min
- 4 lb. (1.81 kg) lactose @ 15 min

Mash at 156°F (69°C) for 60 minutes (recirculating)

Target 5.2 pH

Mash out at 168°F (76°C) for 10 minutes

then begin runoff and sparge

Boil for 60 minutes

With 15 minutes left in boil, add lactose and Oreo cookie pieces.

Chill to 67°F (19°C), pitch yeast

Oxygenate for 90 seconds at a rate of 2 L/min. with pure O₂

Ferment at 67°F (19°C) for 7 days

Raise temp to 70°F (21°C) and hold for 3 days

Cold crash to 33°F (1°C) and hold for 5 days

Force carbonate to 2.5 vol. (5 g/L) CO₂.

Yield: 10.75 US gal (40.7 L)

OG: 1.077 (18.7°P) **FG:** 1.032 (8°P) **ABV:** 5.5% **IBU:** 40 IBU **SRM:** 40

Credit to Josh Baas of Elk Grove, CA

<https://www.homebrewersassociation.org/homebrew-recipe/sticky-faucet-oatmeal-milk-stout/>



Girl Scout Cookie
season is over.
What do I do?

- Make a beer that successfully replicates the flavor of a Girl Scout Cookie
- Sign up below, limited quantities available

<https://docs.google.com/spreadsheets/d/1qxQas9dgY5lBt9ZdxVLtHnIIW6WTN2axwP68gQWzob8/edit#gid=0>

Quick Q & A
