

# Breakfast Stout (Partial Mash)

## Recipe designed for a full (5 gallon) boil.

If doing a partial boil, boil approximately half of the malt extract/fermentables for the full 60 minutes. Add the rest with 10 minutes remaining. This will ensure proper hop utilization.

## Yeast Starter:

When using liquid yeast, a yeast starter is recommended for ales above OG 1.050, and all lagers.

## Ingredients / Brew Schedule:

If you need detailed brewing instructions, please refer to the Resources/HowTo section at RiteBrew.com

1.5lb Maris Otter	Partial-Mash
1.25lb Oat Flakes	Partial-Mash
1lb CARAFA®; Special II	Partial-Mash
.5lb Light Roasted Barley	Partial-Mash
.25lb Roasted Barley	Partial-Mash
.5lb Caramel 120L	Partial-Mash
4lbs Gold DME	60 minute boil
2lbs Dark DME	60 minute boil
1lb Corn Sugar	60 minute boil
1oz Nugget hops	60 minute boil
1oz Willamette hops	10 minute boil
1oz Willamette hops	Steep 10 minutes after boil, before cooling
Ale Yeast	Ferment at 64-68F
4oz Espresso Roast Coffee	Steep for 24-48 hours before bottling
50mL Chocolate Cream Essence	Add at bottling

## Additional Notes:

### Priming/Carbonating:

Bottle Caps and Priming sugar not included. This beer should have Medium-Low carbonation (1.8-2.2 volumes of CO<sub>2</sub>).

Weight Measurements: 3oz corn sugar, or 2.9oz table sugar.

Volume Measurements: 2/3 cup Corn Sugar (loose, fluffed), 1/2 cup Corn Sugar (packed), or 1/3 cup+2 Tbsp table sugar.

### Make sure fermentation is complete before bottling!

Hydrometer reading should be remain steady for a MINIMUM of three days.

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Packed On: 12/9/2020

## Typical Analysis:

OG: 1.082

Color: 34 SRM

IBU: 56 - ABV: 8.1%