

Coffee Stout

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

.5lb Caramel Malt 40L	Steep 20 minutes at 155F
.5lb Chocolate Malt	Steep 20 minutes at 155F
.5lb Light Roasted Barley	Steep 20 minutes at 155F
5lbs Gold DME	60 minute boil
1oz Fuggle Hops	60 minute boil
1oz Tettnanger Hops	10 minute boil
Ale Yeast	Ferment at 64-68F
4oz dark roast coffee beans	Crush and Steep for 24-36 hours before bottling

Additional Notes:

Coffee beans should be lightly crushed then steeped in the beer for 24-36 hours before bottling, similar to dry-hopping. Alternatively, you could cold-brew the coffee, then add at bottling. Hot brewing is not recommended.

Priming/Carbonating:

Bottle Caps and Priming sugar not included. This beer should have Medium-Low carbonation (1.8-2.2 volumes of CO₂).

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: 1.048

Color: 28 SRM

IBU: 25 - ABV: 4.8%