

Backyard Beans Breakfast Stout

This recipe was adapted from an excellent clone recipe found in Brew Your Own Magazine's "250 Classic Clone Recipes" issue. It is specially tweaked to use "Punch in the Face" coffee from Backyard Beans, a local roaster whose coffee can be found in our store.

Ingredients

13 lb. Briess 2-Row Pale Malt
1.375 lb. Flaked Oats*
1 lb. Muntons Chocolate 350° L*
0.75 lb. Muntons Roasted Barley 450° L*
0.563 lb. Dingemans Debittered Black Malt 530° L*
0.438 lb. Briess 120° L*

1 oz. Nugget Hop Pellets (Bittering) with 60 minutes left in the boil.
0.5 oz. Willamette Hop Pellets (Flavoring) with 30 minutes left in the boil.
0.5 oz. Willamette Hop Pellets (Finishing) at the end of the boil.

4 oz. Backyard Beans ground "Punch in the Face" coffee (2oz. at the end of the boil & 2oz. after 3 days of primary fermentation)
1.5 oz. Cocoa Nibs at the end of the boil.

2 packs Safale US-05 American Ale Yeast

5 Muslin Bags
5 oz Priming Sugar (for bottling)

* The malted grains are all **crushed together** in the clear plastic bag.

Procedure

A few hours before you begin to brew, prepare your liquid yeast according to the package instructions. We assume that you are familiar with all-grain homebrewing techniques, so these procedures are abbreviated.

1. Mash for an hour at 152°F with a 1.25 quarts of water per pound of grain. Adjust this temperature to personal preference. Lauter and sparge as normal up to 6 gallons (adjust for your rate of boil-off).
2. Boil for an hour, adding hops along the schedule detailed above. Keep an eye on the pot to avoid boil-overs.
3. After 60 minutes of boiling, put the Finishing hops into a muslin bag, put 2 oz. of the Backyard Beans ground coffee into a muslin bag, put the Cocoa Nibs into a muslin bag, add all three muslin bags to the pot, and turn off the heat. Put a lid on your pot and chill the wort as quickly as possible. A copper or stainless steel immersion chiller is a great way to accomplish this. Remove the hop bags from the kettle.
4. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
5. After 3 days of fermentation, add the last 2 oz. of the Backyard Beans ground "Punch in the Face" coffee directly into the primary fermenter. After another week, take a hydrometer reading to determine whether the fermentation is done. Keep the beer in the primary fermenter until active fermentation is complete (no signs of active fermentation for the last 2 to 3 days).
6. This beer may benefit from a secondary fermentation, done at a cooler temperature. This extended aging should be done in a glass carboy for an additional 2 to 4 weeks before bottling (optional) and will help with the clarity of this beer.
7. When ready to bottle, siphon the beer into your sanitized bottling bucket, leaving sediment and coffee grounds behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

Statistics

Original Gravity 1.069
Final Gravity 1.008
Alcohol Cont 8%

Keystone Homebrew Supply

435 Doylestown Rd, **Montgomeryville**, PA 18936
(215) 855-0100 sales@keystonehomebrew.com

128 E 3rd Street, **Bethlehem**, PA 18015
(610) 997-0911 infobeth@keystonehomebrew.com