

Free Will Brewing Co. C.O.B. (Coffee Oatmeal Brown)

This is an imperial southern English brown ale with fresh roasted coffee added after fermentation. It is a strong, luscious, malt-forward ale with notes of caramel, brown sugar, graham cracker and coffee shop aromas.

Ingredients

18 lb. Briess 2-row Malt
1.75 lb. Briess Carabrown
1.75 lb. Flaked Oats
.5lb. T.F. Brown Malt
.25 lb T.F. Pale Chocolate Malt
.25 lb T.F. Crystal 45

Statistics

Original Gravity	1.084
Final Gravity	1.020
Alcohol Content	8.3%

1 oz UK Pilgrim Pellets (Bittering) with 60 minutes left in the boil.
1 oz UK Pilgrim Pellets (Flavoring) with 15 minutes left in the boil.

Wyeast #1318 London III (2 Packs)

Ground Coffee (**NOT INCLUDED**)

Note: Free Will uses Columbian but try it with ***Backyard Beans***, fresh and local!)

2 Muslin Bags
5 oz Priming Sugar (for bottling)

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. With 15 minutes left in the boil, add ½ teaspoon of Irish Moss, or 1 Whirlfloc tablet, to help clarify your beer (optional).
4. At the end of the boil, chill the wort as quickly as possible. A copper or stainless steel immersion chiller is a great way to accomplish this.
5. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
6. Store the fermenter where the temperature will be a fairly constant 65° – 70°F. Active fermentation may take only a few days, or it can last up to 2 weeks.
7. Using a hydrometer, confirm completion of fermentation. When verified, add 8 oz course ground freshly roasted coffee in a muslin bag (don't forget to sanitize the muslin bag!) for 24 hours (no longer!). After 24 hours bottle as normal.
8. When ready to bottle, siphon the beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

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