

# 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

9 lb. Briess Golden Light DME  
2 lb. Briess Carabrown\*  
2 lb. Flaked Oats\*  
.5lb. T.F. Brown Malt\*  
.25lb T.F. Pale Chocolate Malt\*  
.25lb 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!

13 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 basic homebrewing techniques, so these procedures are abbreviated.

1. Divide the cracked grains among 10 of the muslin bags (no more than 1/2 pound per bag) and add them to your brew kettle along with 2.5 gallons of cold water (keep enough head space to avoid boil-overs). Heat slowly.
2. Steep the grains in hot water (about 145 – 160°F) to extract flavor and color – do not allow to boil. After about 30 minutes remove the grain bags and then bring water to a boil.
3. Remove the pot from the heat and add the 3 bags of malt extract. Keep the kettle off the burner and stir until the malt extract is *completely* dissolved.
4. Put the pot back on the burner and bring it to a boil. Once boiling place the bittering hops into a muslin bag, add them to the pot, and set your timer to boil for 1 hour. Keep an eye on the pot to avoid boil-overs.
5. After 45 minutes of boiling, add the flavoring hops (in a muslin bag). You may add ½ teaspoon of Irish moss or 1 Whirlfloc tablet to help clarify your beer (optional).
6. After 60 minutes of boiling turn off the heat. Put a lid on your pot and cool it in an ice batch (use your sink) for about 30 minutes. Remove the hop bags from the kettle.
7. Pour 2 gallons of cold water into your sanitized fermenter, add the cooled wort (the stuff in your pot), and top up with additional water to 5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
8. 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.
9. When ready to bottle, siphon beer into your sanitized bottling bucket, leaving sediment behind. Boil priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual.

## Keystone Homebrew Supply

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