

# 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

6.6 lb. Keystone Pale LME  
2 lb. Muntons Light DME

1.375 lb. Flaked Oats\*  
1 lb. Muntons Chocolate 350° L\*  
0.75 lb. Muntons Roasted Barley 450° L\*  
0.563 lb. Weyermann Dehusked Carafa III 563° 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

1 Large Grain Bag

\* 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. Place grains in the large grain bag and add them to your brew kettle along with up to 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 bag, rinse with 2 quarts of hot water into the pot, and then bring the pot to a boil.
3. Remove the pot from the heat and add the cans and 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 commences, 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 30 minutes of boiling, put the Flavoring hops to a muslin bag, and add the bag into the boil.
6. 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 cool it in an ice bath (use your sink) for about 30 minutes. Remove the hop bags from the kettle.
7. Pour 1½ 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. Make sure the wort is below 80°F before adding yeast. Take a hydrometer reading if desired. Add the yeast.
9. After 3 days of fermentation, add the last 2 oz. of the Backyard Beans ground 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).
10. 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.
11. 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 1.014  
Alcohol Cont 8-ish%

## Keystone Homebrew Supply

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