

HOW TO

Black Coffee Stout

Allgrain, 20 liter

Inspired by the Vietnamese sweet coffee, we share with you a sweet, strong stout, with real coffee. A real late night good night beer.

Expected result:

OG: **1.115** FG: **1.021-24**
20 IBU ABV: **12,3%**
150 EBC Efficiency: **75%**

Ingredients:

NOT INCLUDED: 60g of coffee.

Malts and sugars:

3.0 kg Weyermann Special W, 300 EBC
3.0 kg Weyermann Pilsner Malt, 3,9 EBC
1.25 kg Weyermann Pale Ale Malt, 7,5 EBC
0.3 kg Weyermann Roasted Barley, 1100 EBC
1.5 kg Table sugar, 2 EBC
0.5 kg Lactose, 0 EBC
Total: 9,7 kg

Hops:

Bag 1: 30g East Kent Golding 5.0%, boil for 60 min.

Bag 2: 20g East Kent Golding 5.0%, boil for 30 min.

Total: 50g

Yeast:

Sachet: 2 * 11g - Safale US-05

Water profile:

Dark and Malty

Water: We encourage you to brew on cheap bottled water, or RO water from your own system.

We always add salts and minerals in the pack, to fit clean RO water. Mix in mashwater.

In one of the bags of hops, we always add yeast nutrition and wort clear.

Mash:

You can do your mash in different ways. You know your system.

The most simple one is a one step fusion mash:

68°C for 90 min, increase to 78°C with 1°C per minute, keep at temperature for 10 minutes.

How much water you need, will depend on your system, see below.

Keep your mash water before stirring in at about 2-3 degrees warmer than your mash temp.

Mash water calculation

How much water you need for the mash will depend on your setup. A safe start will be 20 liters.

Sparge water calculation:

The target is that you have 25 liter before boiling.

For a start, sparge with ca. 15 liters of water at 79°C. Make notes, and adjust next time.

Boiling:

Boil for 60 minutes.

Add hops as listed under 'Boiling' on the next page.

Fermenting:

Add the yeast at the right temperature. The yeast makes the beer!

14-21 days at 18-21°C, or until it has stopped fermenting for 2 days.

Bottling:

To carbonate your beer, you need to add sugar before bottling.

Add 6 gram of sugar to each liter of beer.

Kegging:

This beer should have CO2 VOL of 2.5.

Maturing for bottles:

First two-three weeks at room temp (below 25). Then cold (below 15) for one to three months.

Then store in the fridge, until you drink them.

HOW TO

On the Brewday:

Date:	Batch #:
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Mash

66°C for 90 min, increase to 78°C by 1° per minute, keep 78° for 10 min.

Mash water in liters	Sparge water in liters	Actual mash temperature

- Mash water at correct temperature
- Malt added and stirred in
- Sparge water measured, and heated to 78
- Mashing done
- Sparging done

Boil

Boil for 90 minutes, add hops as listed below.

Boil started at:	Liters heated:
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- Bag 1:** Add at beginning of boil, and boil for 60 minutes.
- Bag 2:** Add after 30 minutes of boil, and boil for 30minutes.
- Add both sugars after 50 minutes and boil for 10 minutes.
- Wort chiller disinfected

After the boil

- Measured OG
- Wort chilled to 19 degrees

OG:	Efficiency:
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- Yeast added (disinfect your hands and the bag and sprinkle it in the beer)
- Cleaning done

Fermentation temperature:	Amount (L) in fermenter:
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After 7 days:

- Transfer the beer to a clean and sanitized fermentor.

After 14 days or longer if it is still fermenting:

- FG Measured
- Beer bottled or kegged

Two days before bottling:

Cook and cool down 300 ml of water. When cold, add 60g of ground coffee. Keep covered in the fridge for 2 days. Filter beans off.

When bottling:

Add the coffee, and sugar to a clean and sanitized fermentor - 6 grams per liter beer. Mix the sugar in 100ml of boiling water, then put it into the fermenter. Transfer the beer to the fermentor. Then bottle.

FG:	ABV:	Packing date:
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Notes:
