

Coffee Stout - 5.9%

American Stout

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Type: All Grain

IBU : 18 (Tinseth)
 BU/GU : 0.31
 Color : 50 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.054 / 13.3 °P
 Original Gravity : 1.060 / 14.7 °P
 Final Gravity : 1.014 / 3.7 °P

Fermentables (71 lb 10.4 oz)

44 lb 1.5 oz - 2 Row Pale Malt 5.5 EBC (61.5%)
 11 lb 0.4 oz - Caramunich 118 EBC (15.4%)
 ^ Golden-brown, slightly aromatic kernels. Co...
 6 lb 9.8 oz - Honey Malt 51 EBC (9.2%)
 6 lb 9.8 oz - Raw Red Wheat 3.9 EBC (9.2%)
 3 lb 4.9 oz - Carafa 1065 EBC (4.6%)
 ^ Carefully roasted to

Hops (8.47 oz)

60 min - 8.47 oz - Saaz T90 - 4% (18 IBU)

Miscellaneous

Mash - 22.2 g - Calcium Chloride (CaCl2)
 Mash - 17.3 g - Epsom Salt (MgSO4)
 Mash - 17.3 g - Gypsum (CaSO4)
 Mash - 916.5 g - Rice Hulls
 10 min - Boil - 12.4 g - Irish Moss
 Boil - 12.4 ml - Anti-foam Patco 376
 ^ Add to the wort after mash, before boil beg...

Yeast

1 pkg - Escarpment Yeast Labs Isar Lager

BREWHA 1.5BBL BIAC

Batch Size : 32.76 gal
 Boil Size : 38.37 gal
 Post-Boil Vol : 34.67 gal

Mash Water : 41.94 gal
 Sparge Water : 1.77 gal
 Boil Time : 70 min
 Total Water : 43.7 gal

Brewhouse Efficiency: 77%
 Mash Efficiency: 78.2%

Mash Profile

More dextrinous
 166.8 °F - Strike Temp
 158 °F - 60 min - Temperature

Fermentation Profile

Ale
 57.2 °F - 7 days - Primary fermentation
 64.4 °F - 2 days - Diacetyl
 42.8 °F - 9 days - Conditioning

Water Profile

Reverse Osmosis Water (Style - Dry Stout)
 Ca 62 Mg 10 Na 8 Cl 69 SO 100 HCO 16

SO/Cl ratio: 1.5
 Mash pH: 5.2

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



50 EBC

Recipe Notes

Dark grains are stirred into the surface layer of the mash at the 45 minute mark. IBU is low because coffee brings bitterness (adjust as desired).
 1-2.5lb/BBL of coarsely cracked, dark roast coffee beans added 1-2 days before kegging by injection with a sight glass (maintains pressure and coffee can be scrubbed of oxygen before adding) or in 1-2 hop baskets post-fermentation; if adding in baskets and beer is already carbonated, crashing the temperature first before opening the tank to add coffee will reduce foaming. (Add pressure back after sealing.)

Coffee Stout

Recipe Notes

Yeast should be propagated through single step to increase cell count. (See this link for details on how to do this: <https://brewhaequipment.com/search?q=propagate>). Went with lager yeast to let the malt and coffee shine, but feel free to use ale yeast if desired.