

INGREDIENTS

GRAINS

2.0 lbs (0.9 kg)
2-Row Brewers Malt
0.4 lb (0.18 kg)
Chocolate Malt
0.4 lb (0.18 kg)
Coffee Malt
0.4 lb (0.18 kg)
Caramel Malt (40L)

HOPS

0.75 oz (22.0 g)
Chinook Hops

YEAST

Safale US-04 Ale Yeast

METHOD

Heat 0.75 gallon (2.8 L) of cold water to 160°F (71°C). Add grains directly to hot water and stir thoroughly to wet the grains completely. The temperature of the mash will drop to approximately 152-155°F (67-68°C). Maintain your mash temperature within this range, stirring every 15 minutes, for 60 minutes. Separately, bring 1.0 gallon (4.0 L) of water to 170°F (77°C).

Next, raise mash temperature to 170°F (77°C) and continue stirring. Fold edges of muslin bag over a colander or strainer and pour your mash over the colander, allowing liquid to strain through into a pot below. Pour the 1.0 gallon (4.0 L) of 170°F (77°C) water evenly over the grains to “rinse” them. Pour this liquid through the grains 2-3 times. Remove grains and discard.

Bring water to a rolling boil, being careful to avoid boilover. Add 0.75 oz (22.0 g) Chinook Hops as wort begins to boil. Continue to boil for 60 minutes. Cool wort in brewing kettle to approximately 75°F (24°C) (using an ice bath or cold water), and transfer to 1-gallon fermenter. Carefully open yeast packet and sprinkle into fermenter.

Let ferment for approximately 7 days, even if bubbling in the airlock subsides sooner. Check your final gravity to ensure fermentation has finished completely. When ready to bottle, add priming sugar to each sanitized bottle in the appropriate quantity. Let carbonate for an additional 5-7 days at room temperature.

Chill before enjoying.

RECIPE TYPE

All Grain

DIFFICULTY



BOIL TIME

60 min

ABV

6.8 %

OG

1.074

FG

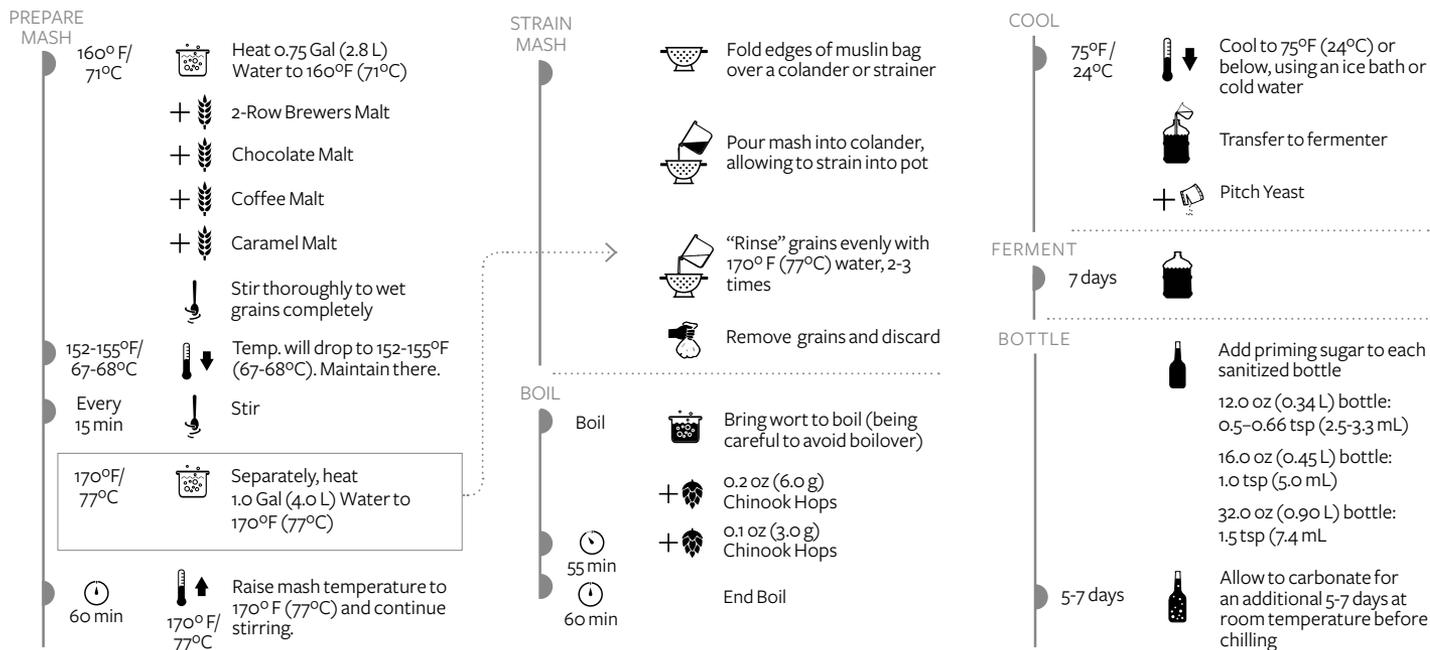
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ROBUST COFFEE PORTER

SUMMARY



ROBUST COFFEE PORTER *(Continued)*