



Coffee Porter

Coffee Porter - 5.5%

Grain Bill:

4.1kg Weyermann Pale Ale Malt
0.8kg Weyermann Caramunich Malt
0.4kg Weyermann Carafa Malt
0.4kg Rolled Oats

Hop Schedule:

70g EK Goldings for 60 minutes boil
30g EK Goldings for 30 minutes boil
250ml Cold Brew Coffee for dry hop
(Not Included in the pack)

Yeast:

1x 11.5g S-04 Pitched @ 19°C

Suggested Additions for 10 minutes boil

5g Yeast Nutrient

Expected Gravity Readings:

Est. OG: 1.056

Est. FG: 1.014

Est. ABV: 5.5%

Optional Addition 250ml Cold Brew Coffee

Recommended to be added at a dry hop phase or flameout. Not included due to required freshness.
*See Instructions

BREW DAY NOTES

Date:

Litres in Fermenter:

Original Gravity:

Yeast Pitch Temp:

Fermentation Temp:

Days in Fermenter:

Final Gravity:

ABV Calculator

$ABV = (OG - FG) * 131.25$

$ABV = (\text{_____} - \text{_____}) * 131.25 = \text{_____}$

Instructions:

Please note: *these instructions are based on a BIAB or an All-In-One System using a batch sparge.*

- Pre-heat your **18 Lts** of mash water to **71°C** (to account for a drop in temp)
- Add your milled grains to the water to create a mash. You need to mash for **60 minutes @ 65°C**
- After 60 minutes, raise the temp. to **75°C for 10 minutes**, during this time you should have your **13.5 Lts** of sparge water warmed up to **75°C**.
- Remove the grain from the wort and sparge it with the pre-warmed water and then drain it.
- Once the water is completely drained, remove the grain bag or bucket.
- Raise the wort to a **boil** and then follow the suggested hop schedule.
- Once the boil is complete, cool the wort down and safely transfer to a sanitised fermenter.
- **Once at 19°C**, aerate the wort and then pitch the sanitised yeast packet. You can raise the temp to **20-21°C** once the yeast is pitched.
- *The recommended addition of coffee is as cold brew during the dry hop or kegging phase. Due to the shelf life of Cold Brew, we don't include any and recommend you make or purchase at least **250ml** worth when you are ready to dry hop / keg.*
- Wait two weeks for the fermentation and settling to be finished. The final ABV should be **1.014**, which will make a **5.5% ABV** beer.
- Bottle or keg as you normally do, wait for the conditioning to finish and then it's onto the most important step.

Enjoying it.