



## BIG BOY BREAKFAST STOUT - ALL GRAIN RECIPE

Oatmeal, coffee, chocolate & beer - balanced breakfast in a glass... for adults. Packed full of complex specialty and coffee malts for big notes of chocolate and roasted coffee, and flaked oats for a thick, chewy mouth feel. Topped off with whole bean coffee, this beer is a coffee connoisseur's dream.

<b>OG: 1.062</b>	<b>FG: 1.018</b>	<b>ABV: 6.0%</b>	<b>IBU: 20</b>	<b>SRM: 44</b>
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### MALTS

- 7.0 lbs. Muntons Maris Otter
- 2.0 lbs. Flaked Oats
- 1 lb. Swaen Coffee Malt
- 1 lb. Briess Extra Special Malt
- 8 oz. Briess Carapils Malt
- 8 oz. Briess Chocolate Malt
- 8 oz. Briess Midnight Wheat
- 2 oz. Briess Black Barley

### HOPS

- 1.0 oz. Willamette (45 min.)
- 1.0 oz. Willamette (5 min.)

### COFFEE BEANS

- 2.0 oz Whole Coffee Beans (light to medium roast)  
La Pastora from Creation Coffee is our go to coffee.

### YEAST

Lalbrew BRY-97 / WLP001 / OYL-004 / 1056

### INSTRUCTIONS

**Strike Water:** 4 gallons at 168° F

**Mash:** 156° F for 60 minutes

**Sparge:** 4.5 gallons at 168° F

**Boil:** 60 minutes following hop schedule

**Pitch:** pitch yeast at 66° - 72° F

**Ferment:** primary at 65° - 68° F

**Coffee Beans:** Add 2 oz. of whole bean coffee to fermentor 12 - 24 hours before packaging. Or add them directly in the keg using a removable dry hop device. This step is optional, but recommended. A light to medium roast is ideal, avoid oily beans if possible.

**Bottle:** use 3.25 oz of corn sugar