



HOP CRAFT
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BIG BOY BREAKFAST STOUT - PARTIAL EXTRACT 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.

OG: 1.062	FG: 1.018	ABV: 6.0%	IBU: 20	SRM: 44
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STEEPING GRAINS

- 2.0 lbs. Flaked Oats
- 1 lb. Svaen 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

EXTRACT

- 6 lbs. Briess Golden Light DME

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

Mini Mash: mash grains using all included steeping bags at 155° F for 45 minutes. This will contribute to the original gravity in contrast to a regular grain steep.

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