



Charbuck's Black Coffee & Cream Stout (All Grain)



Wake up, you lazy bones. The morning birds sing their cheery song as the sun peeks over the horizon, and as your eyes blink at the clock, you realize its 7:00 PM somewhere in the world! So slip on those slippers and slip into a pint of this black coffee and cream breakfast stout, for what better a way to launch the day than with a generous serving of your favorite java in this creamy and malty-sweet black beauty. Thinking about pouring that milk over your cereal? Forget about it, because this milk stout features the velvety goodness of lactose, which harmonizes with the generous coffee intermingling seamlessly with the malty mocha and bittersweet caramel. Finally, your blurry eyes make focus, and sitting before you is this tempting and tempestuous pint. Indeed, that clock does read 7:00, but denial is more than a river in Egypt. Yeah, we're gonna tell ourselves the clock is reading PM on this one!

Just the Facts, Ma'am:

BJCP Style: 13B. Sweet Stout
Original Specific Gravity: 1.066 - 1.070
Final Specific Gravity: 1.016 - 1.020
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 6.5%
Color: 48 SRM (Black and eye-opening, like black coffee in bed!)
International Bittering Units: 27
Time to Awesome Drinkability: 6 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

Ingredients:

Grains & Wort Additives:
8.9 lbs American 2-Row Malt
0.8 lbs Light Wheat Malt
12 oz 20L Crystal Malt
16 oz Roasted Barley
8 oz Chocolate Malt
5 oz Coffee (Dark Roasted Beans. See Note Below)

Hops & Hop Addition Schedule:
1 oz Northern Brewer Hops (Bittering, 60 Minutes)

Yeast:
Liquid Yeast: Wyeast 1084 Irish Ale Yeast or
Wyeast 1968 London ESB Yeast

Or
Dry Yeast: Safale S-04 Ale Yeast

Brewing Supplies & Flavors:
5 oz Priming Sugar

Note: For best results, use only a deeply roasted coffee. Do not use a lamer coffee such as Maxwell House, Folger's, and for the love of all that's good, don't use instant coffee!

Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. Please see www.boomchugalug.com/wyeast.htm for complete liquid yeast activation instructions.

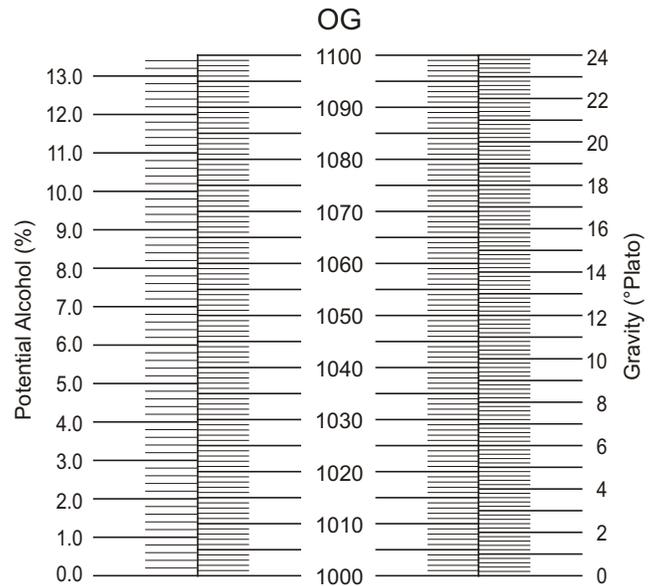
Preparation of the coffee: With the ground coffee beans, make a total of two pots (96 oz) of coffee from an automatic-drip coffee maker. Add this coffee to the main kettle in the last 1 minute of the 60 minute boil.

Mash Schedule:

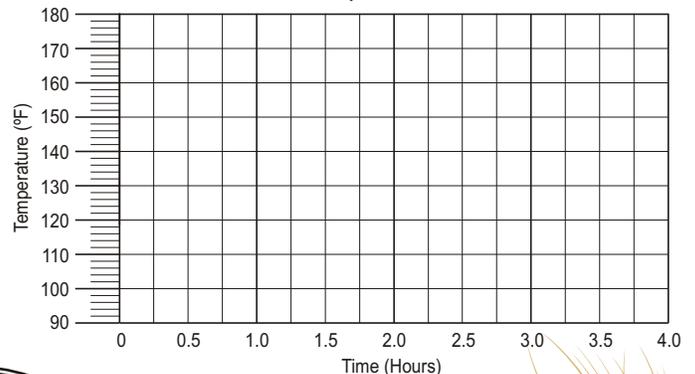
Saccharification Rest: 151°F for 60 Minutes
Mash-Out: 168°F for 5 Minutes

Brew Statistics:

Brew Day Date (/ /)
Original Specific Gravity: _____
My Efficiency: _____
Final Specific Gravity: _____
Secondary Rack Date (/ /)
Bottling / Kegging Date (/ /)
Date I Drank Last Beer (This Stinks!) (/ /)



Mash Temperature and Time



Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!