



Muckamucka Mocha Coffee Porter (All Grain)



You've got that hazy feeling stuffing your skull and your gusto has slipped through the cracks. Who you gonna call? Muckbusters! That's right, because although you might be treating your tongue to this brawny beverage of black hole muddiness, it will prod your brain with its guiding light of caffeine clarity and restore you to a sentient being. Just imagine your taste buds receiving the rich dark maltiness and the multilayered roasted flavors of chocolate and mocha, interlaced with caramel, toffee and coffee! Why, those nerve signals will be breaking the speed limit as they're cruising on the fast track to your cranium, leaving you feeling fit as a fiddle and in full swing. So remember, to fix that mucky feeling in your head, treat yourself to a pint or two of Muckamucka Mocha Coffee Porter!

Just the Facts, Ma'am:

BJCP Style: 12B. Robust Porter
Original Specific Gravity: 1.064 - 1.068
Final Specific Gravity: 1.012 - 1.016
Recipe Calculation Efficiency: 75%
Recommended Secondary Aging: No
Liquid Yeast Starter Recommendation: No, but it helps!
Total Boiling Time: 60 Minutes
Alcohol by Volume: 6.8%
Color: 49 SRM (Drink It Black to Perk You Up!)
International Bittering Units: 25
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:

9.7 lbs British 2-Row Malt
14 oz Chocolate Malt
8 oz Coffee Malt
8 oz 150L Crystal Malt
6 oz Roasted Barley
5 oz Coffee (Dark Roasted Beans or Pre-Ground. See Note Below)

Hops & Hop Addition Schedule:

1 oz Challenger Hops (Bittering, 60 Minutes)

Yeast:

Liquid Yeast: Wyeast 1098 British Ale Yeast or
Wyeast 1968 London ESB Yeast

Or

Dry Yeast: Safale S-04 Ale Yeast or Cellar Science English Dried 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, Folgers, and for the love of all that's good, don't use instant coffee!

Liquid Yeast Activation Before Brewing:

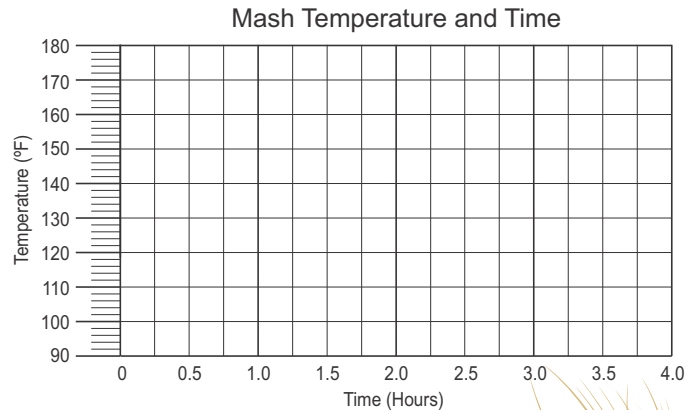
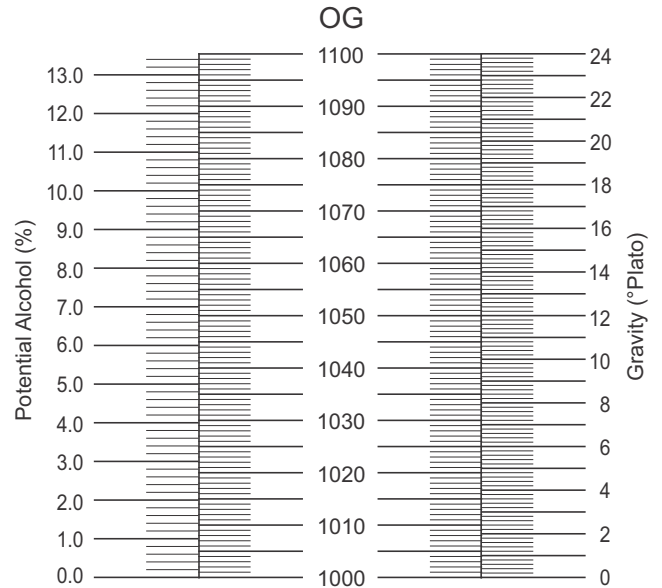
If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

Mash Schedule:

Saccharification Rest: 153°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!) (/ /)



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