



NORTHERN BREWER

ALL-GRAIN

| O.G. | F.G. | ABV | IBU | SRM |
|-------|-------|------|-----|-----|
| 1.061 | 1.013 | 6.4% | 44 | 32 |

OATMEAL COFFEE PORTER

This recipe comes from our Head Development Brewer Brad Segall and his desire to brew a porter with a complex caramel malt character and a mouthfeel smoother than that found in most traditional American-Style porters. The result is essentially a mash-up between an American Porter and a classic Oatmeal Stout. The blend of malts provides the whole gamut of caramel malt flavors, prominent roast character, and a silky smooth mouthfeel. The Columbus hops used in the first half of the boil create a firm bitterness and add a very faint citrus character, while the Goldings hops near the end of the boil provide beguiling floral aromas with a hint of earthiness.

The porter stands alone as an amazing beer, but adding coffee takes it to a whole other dimension. Steeping coarsely ground Bootstrap Coffee Roasters Blue Collar Blend coffee in wort allowed to cool a bit is key to not over-extracting the beans which could result in a bitter coffee quality. Instead, with the hot-steep technique the coffee provides an additional layer of roast plus nutty, chocolatey notes with very little astringency or added bitterness. The beer can be a bit aggressive on the palate (in the best of ways) when super fresh, but smooths out and melds into a wonderfully pleasing coffee ale in short order.

INGREDIENTS

MASH INGREDIENTS

- 5 lbs Marris Otter
- 4 lbs 2-Row
- 1.5 lbs Flaked Oats
- 0.5 lb Black Barley
- 4 oz Crystal 20
- 4 oz Crystal 60
- 4 oz Crystal 80

PREMIUM HOPS

- 0.5 oz Columbus (60 min)
- 0.5 oz Columbus (30 min)
- 1 oz East Kent Goldings (5 min)

YEAST

- Imperial Yeast A01 House

FLAVORINGS

- 6 oz Bootstrap Coffee
- Roasters Blue Collar Blend

INSTRUCTIONS

1. Mash grains at 150°F for 60 minutes. Sparge and collect wort.
2. Bring to a boil. Boil 60 minutes, adding hops at times noted above.
3. During the boil, prepare coffee. Ground coffee beans using coffee grinder or spice mill; aim for a coarse grind is possible. Put ground coffee into a muslin bag, tie off with a knot, and set aside.
4. After 60 minute boil, turn off the heat and let wort rest until it's approximately 195-205°F.
5. Place coffee bag into wort and let steep for 10-15 minutes.
6. After steeping, remove coffee bag and cool wort to 65-70°F and pitch yeast. Aim for yeast pitch target of 200 to 250 billion cells, or one pouch of Imperial Yeast A07 Flagship.
7. Ferment at 65-70°F for 14-21 days.

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