



NORTHERN BREWER

OATMEAL COFFEE PORTER

EXTRACT

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

This recipe comes from our Head Development Brewer Brad Segall and his quest 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

SPECIALTY MALTS

1.5 lbs Flaked Oats
 0.5 lb Black Barley
 4 oz Crystal 20
 4 oz Crystal 60
 4 oz Crystal 80

MALT EXTRACT

6 lbs Light LME
 2 lbs 12 oz Light DME

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. Collect and heat 2.5 gallons of water.
2. Steep muslin bag of specialty grains in 155-160°F water for 20 minutes. Remove bag and discard.
3. Bring to a boil. Remove from heat and stir in the 6 lbs Pilsen Light liquid malt extract and 2 lbs 12 oz Pilsen Light dried malt syrup.
4. Return to a boil and add 0.5 oz Columbus hops. Boil for 60 minutes. Add 0.5 Columbus hops with 30 minutes left in boil. Add 1 oz East Kent Goldings with 5 minutes left in boil.
5. 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.
6. After 60 minute boil, turn off the heat and let wort rest until it's approximately 195-205°F.
7. Place coffee bag into wort and let steep for 10-15 minutes.
8. 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.
9. Ferment at 65-70°F for 14-21 days.

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