

BRUNCH STOUT (All Grain)

Official NORTHERN BREWER Instructional Document

Brunch: a portmanteau of "breakfast" and "lunch". Brunch Stout: a collision of brunch as a particularly indulgent meal time, and a particularly indulgent stout. 60 IBUs, loaded with sumptuous malt, acidic and tangy coffee, and wildly fruity Candi syrup, this is a stout that does not know when to stop. There's something here for every interpretation of this decadent mid-cycle ritual, from the sweet to the savory, the simple to the intricate. Explore the limits of American-style stout as you know it with your new deviously delicious companion.

O.G: 1.068 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 10 lbs. Malting Company of Ireland Stout Malt
- 1 lbs English Dark Crystal
- 0.4 lb English Coffee Malt
- 0.35 English Chocolate Malt
- 1.125 English Roasted Barley

BOIL ADDITIONS & TIMES

- 1.66 oz. Nugget (60 min)
- 1 lb D-180 Candi Syrup (0 min)
- 6 oz. Bootstrap Coffee Roasters Blue Collar Coffee Blend (0 min) (Grind coarsely)

YEAST

- **DRY YEAST (DEFAULT):** Safale S-04 Ale Yeast. Optimum temp: 59°-75°
- **LIQUID YEAST OPTION:** Wyeast 1028 London Ale Apparent attenuation: 68-77%. Flocculation: medium. Optimum temp: 64-74 F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 154° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1.66 oz. Nugget (60 min)

1 lb D-180 Candi Syrup (0 min)

6 oz. Bootstrap Coffee Roasters Blue Collar Coffee Blend (0 min) (Grind coarsely)

YEAST

DRY YEAST (DEFAULT):

Safale S-04 Ale Yeast. Optimum temp: 59°-75°

LIQUID YEAST OPTION:

Wyeast 1028 London Ale Apparent attenuation: 73-77%. Flocculation: medium-low. Optimum temp: 60-72° F.