

# PEACE COFFEE 2ND CRACK STOUT (All Grain)

Official NORTHERN BREWER Instructional Document

When we set out to create a rich new coffee stout recipe, we knew that good-to-the-last-drop just wouldn't cut it. Our recipe had to be nothing less than great – from perfect pour down to that last “damn fine” drop. Fortunately, we found a partner as fanatical about great brews as we are... and in our own backyard! The revolutionary roasters at Peace Coffee travel the world seeking out the finest small-scale coffee farmers, then roast the beans to perfection and deliver them by bicycle all over the Twin Cities. Premium organic ingredients? Obsessive commitment to quality? Complex flavors and aromas? It was love at first whiff. With roasters and brewers united, we crafted a sturdy stout fortified with a blend of light and dark roast coffees from both hemispheres. Smoky and sweet, but packing a powerful punch and just the right balance of rich malt, berry and bittersweet cocoa. Sure, you could brew with any old cuppa joe. Just like you could drink any old beer. But you're not here to settle, and neither are we. So give Peace a chance and taste for yourself what all the buzz is about!

## O.G: 1.064 READY: 4 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 2 weeks bottle conditioning

## MASH INGREDIENTS

- 10.75 lbs. English Maris Otter
- 0.5 lbs. English Dark Crystal Malt
- 0.5 lbs. English Chocolate Malt
- 0.5 lbs. English Black Malt

## BOIL ADDITIONS & TIMES

- 1 oz US Fuggle (60 min)
- 1 oz UK Fuggle (60 min)
- 4 oz. Peace Coffee Stout Porter Blend (grind coarsely and add at flameout, steep 20 minutes)

## YEAST

- **DRY YEAST (DEFAULT):** Safale S-04.  
Optimum temperature: 64-75°F
- **LIQUID YEAST OPTION:** Wyeast #1968 London ESB Yeast. Optimum temperature: 64-72°F

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 150° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

1 oz US Fuggle (60 min)

1 oz UK Fuggle (60 min)

4 oz. Peace Coffee 2nd Crack Blend (grind coarsely and add at flameout, steep 20 minutes)

## YEAST

**DRY YEAST (DEFAULT):** Safale S-04.

Optimum temperature: 64-75°F

**LIQUID YEAST OPTION:** Wyeast #1968 London ESB Yeast.

Optimum temperature: 64-72°F