NORTHERN BREWER

O.G.	ABV	IBU	BREW TIME: 6 WEEKS
1.064	6.5%	32	Primary: 2 Weeks
			Secondary: 2 Weeks
			Bottle Conditioning: 2 Weeks

BLUE COLLAR COFFEE STOUT

Blue Collar Coffee Stout is a working beer for the masses. Created in conjunction with our friends at Backstory Coffee Roasters in St. Paul, MN, this stout features their most popular coffee offering, Narrator Coffee Blend. The roasty base beer lays a sturdy foundation for the coffee blend to come along and do the heavy lifting. Flavors of rich malt, berry and bittersweet cocoa round out the flavor profile while being only moderately bitter. Blue Collar Coffee Stout is the perfect beverage to enjoy after a long day of work - or for breakfast, if that's your thing.

KIT INVENTORY

MALT EXTRACTS

6 lbs Gold Malt Syrup
2 lbs Golden Light DME

STEEPING GRAINS

0.5 lbs English Black Malt
0.5 lbs English Chocolate
0.5 lbs English Dark Crystal

PREMIUM HOPS

1 oz US Fuggle **60 min**
1 oz UK Fuggle **60 min**

OTHER INGREDIENTS

6 oz Backstory Coffee Roasters Narrator Coffee Blend **0 min**

SUGGESTED YEAST

YEAST

DRY YEAST:
Fermentis Safale S-04
Optimum Temp: 59°- 70°F

LIQUID YEAST OPTION:
Omega Yeast OYL-016 British Ale VIII
Optimum temp: 64°- 72°F

Imperial Yeast A09 Pub
Optimum temp: 64°- 70°F

BEFORE BREW DAY

- Upon arrival, unpack kit.
- Read all instructions before starting.
- Be sure you have all items listed in the Kit Inventory.
- Refrigerate liquid yeast.
- If making a yeast starter, we suggest 24-48 hrs.
- Contact us if you have any questions or concerns.

YOU WILL NEED

- Homebrewing equipment for brewing 5 gallon batches.
- Boiling kettle (at least 3.5 gallons capacity).
- Approx. 2 cases of 12 oz or 22 oz pry-off beer bottles.
- **Optional** - 5 gallon carboy, with bung and airlock, to use as secondary fermentor.

A FEW HOURS BEFORE BREW DAY

Remove liquid yeast packages from the refrigerator. Allow to warm to your desired fermentation temperature (~65°F). Check yeast instructions on packet.

BREWING NOTES

KEY STATS

Brew Day Date:_____

Secondary:_____

Important Additions:_____

Bottling/Kegging:_____

Fermentation Temp:_____

Yeast Strain #:_____

Measured OG:_____FG:_____

ON BREWING DAY

1. Heat 2.5 gal of water.
2. Pour grain into supplied mesh bags, and tie open end in a knot. Steep for 30 min at 150° - 160°F. Remove bag, drain and discard.
3. Bring to a boil. Remove the kettle from burner and stir in **6 lbs Gold Malt Syrup** and **2 lbs Golden Light DME**.
4. Return to boil. The mixture is now called "wort", the brewer's term for unfermented beer. **NOTE:** Total boil time is 60 min.
   - **Add 1 oz US Fuggle and 1 oz UK Fuggle hops** at the beginning of the boil.
5. Allow the wort to cool to approximately 200°F and add **6 oz coarsely ground Backstory Narrator Cofee Blend.** Allow to steep for 10 minutes before proceeding.
6. Cool wort. When the 60-minute boil and 10 minute steep is finished, cool wort to approximately 100°F as rapidly as possible. Use a wort chiller, or put kettle in an ice bath in your sink.
7. Sanitize fermenting equipment and yeast pack. While wort cools, sanitize fermenting equipment (fermenter, lid or stopper, airlock, etc) along with yeast pack.
8. Fill primary fermenter with 2 gal cold water, then pour in cooled wort. Leave any thick sludge in bottom of kettle.
9. Add more cold water as needed to bring volume to 5 gal.
10. Aerate wort: Seal fermenter and rock back and forth to splash for a few mins, or use an aeration system and diffusion stone.
11. Measure the wort's specific gravity with a hydrometer. Record.
12. Add yeast once temperature of the wort is 70°F or lower. Sanitize and open yeast pack. Carefully pour contents into primary fermenter.
13. Seal fermenter. Add approx. 1 tbsp of water to sanitized fermentation lock. Insert airlock into rubber stopper or lid. Seal fermenter.
14. Move fermenter to a cool, dark, spot until fermentation begins.

PRIMARY FERMENTATION

15. ***Within 48 hours*** **Active fermentation begins.** You'll see a cap of foam on the surface of the beer. Specific gravity as measured with a hydrometer will drop steadily. You may see bubbles in the fermentation lock. The optimum temp. for this beer is 65°- 70°F.
16. ***Within 2 weeks*** **Active fermentation ends.**

    Proceed to next step when:
    - Cap of foam falls back into the beer.
    - Bubbling in airlock slows down or stops.
    - Specific gravity as measured with a hydrometer is stable.

SECONDARY FERMENTATION (OPTIONAL)

NOTE: You may skip transferring to a secondary fermentor and simply leave the beer in the primary fermentor.

17. Sanitize siphoning equipment, airlock, carboy bung or stopper. Siphon beer from primary fermenter into secondary. (optional - see above)
18. Allow the beer to condition for 2 weeks before proceeding with the next step. Timing is now somewhat flexible.

BOTTLING DAY (ABOUT 4 WEEKS AFTER BREWING DAY)

19. Sanitize siphoning and bottling equipment.
20. Mix a priming solution (sugar dissolved in water; carbonates bottled beer). Use the following amounts, depending on which type of sugar you use:
    - Corn sugar (dextrose) 2/3 cup in 16oz water.
    - Table sugar (sucrose) 5/8 cup in 16oz water.

    Bring solution to a boil. Pour into bottling bucket.
21. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix - *do not splash*.
22. Fill and cap bottles.

CONDITIONING (ABOUT 6 WEEKS AFTER BREWING DAY)

23. Condition bottles at room temp. for 1-2 weeks. After this point, store bottles cool or cold.
24. Serving: Pour into a clean glass. Be careful to leave any sediment at the bottom of the bottle. Cheers!