



# BRIESS®

MALT & INGREDIENTS Co.

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## Coffee Stout

Recipe for 5 US gallons (19L)

**Description:** Black Barley provides the color and roasted/astringent notes without overpowering the coffee.

Quantity	Ingredients	Comment
6.6 lbs	Briess CBW® Golden Light LME	
8 oz	Briess Caramel Malt 60L	
4 oz	Briess Black Barley	
1 tsp	Irish Moss	15 min boil
0.5 oz.	Perle Pelletized Hops (9%AA hop)	60 min boil
1 vial	<b>WLP002 English Ale Yeast</b>	
1 Pot	Fresh Brewed Coffee	

### Brewing Procedures:

1. Perform mini-mash with water and grains, steep at 150-160° F for 20 minutes.
2. Add CBW® Golden Light LME and bittering hops. Bring to a boil. Boil for 45 minutes
3. Add Irish Moss. Boil 15 more minutes.
4. Cool to 70° F, oxygenate wort and add 1 vial **WLP002 English Ale Yeast**
5. After Primary fermentation transfer beer and add one pot of fresh brewed chilled coffee.

### Fermentation:

Primary: 10 Days at 65° F-70° F  
 Secondary: 4 Days at 35°F  
 Bottle condition

Original Gravity:	1.052	Final Gravity:	1.014
Alcohol by wt:	4.0%	Alcohol by vol:	5.0%
IBU:	21	Color:	30-35