



May all your fermentations be Great Fermentations!

BR Trying to Decide Blonde Stout – Looks like a blonde, taste rich and roasty like a stout!

Is it a blonde ale? Is it a Stout? It's Trying to Decide! This beer pours a light gold, which may lead you to think it is a blonde ale. However, the addition of cocoa nibs and coffee give it a rich roastiness and chocolate flavor and that will have you questioning the light-looking beer you are drinking!

BEER SPECS

Original Gravity:

1.057—1.059 @ 65% efficiency

1.061 —1.063 @ 70% efficiency

1.066 —1.068 @ 75% efficiency

Final Gravity: 1.015—1.018

IBU: 32-37

ABV%: 5.2% - 7.0%

SRM: 4 - 6

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate to high mash temperature is recommended to create a beer that has a nice body and richness to balance the cocoa and coffee flavors.

We suggest a mash temperature of 152° - 154°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F, and a secondary fermentation for 1 week. You can add the cocoa nibs into the secondary or into the primary after fermentation is complete. Add the whole coffee beans with two days of conditioning left before bottling or kegging. If doing cold-steeped coffee, add to taste before bottling or kegging.

RECIPE DETAILS

11 lbs. Maris Otter Malt

2.0 lbs. Flaked Oats

1.0 lbs. Flaked Barley

0.5 lbs. Crystal 10L Malt

1.0 oz. Northern Brewer hops, added at the beginning of the 60 min boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

0.5 oz. Fuggle hops, added 15 min from the end of the boil

FERMENTABLES

BOIL SCHEDULE

4.0 oz. Cocoa Nibs, soaked in vodka and added in the primary after fermentation or in the secondary for a contact time of 7 days

4.0 oz. Whole Coffee Beans, added in the primary after fermentation or in the secondary for the last 2 days of conditioning before bottling or kegging

OTHER

YEAST SUGGESTIONS: Wyeast #1728 Scottish Ale, Wyeast #1098 British Ale, White Labs WLP028 Edinburgh Scottish Ale, White Labs WLP007 Dry English Ale, Imperial Organic A31 Tartan, or Safale S-04 Dry English Ale Yeast.

A starter or two standard packs of yeast are highly recommended

BREWER'S NOTES: This blonde or white stout is a pale golden beer that gets its chocolate and roast from cocoa nibs and whole coffee beans in the secondary, or in the primary vessel after fermentation has finished. We recommend soaking the cocoa nibs in enough vodka to cover, then adding them to the fermenter for a contact time of seven days. For the coffee, you can get plenty of coffee flavor by simply adding the whole beans to the fermenter for the last two days of conditioning before bottling or kegging. You can also make about 16 oz of cold steep coffee by coarsely crushing the coffee and adding to about 20 oz of water. Cold steep in the refrigerator for 24 hours before straining and adding the liquid to the beer. However, this will give you more color contribution and darken the beer more significantly.

