



Settler's Breakfast Stout – A rich breakfast stout that incorporates coffee and cocoa!

Big, rich and delicious! Our Settler's Breakfast Stout is the perfect big stout for winter, or anytime! Coffee and dark chocolate add deep complexity to this beer and round out flavors contributed by the specialty grains. Though the coffee will get you going, this beer is not just for breakfast!

BEER SPECS

Original Gravity:

1.067—1.069 @ 65% efficiency

1.072—1.074 @ 70% efficiency

1.077—1.079 @ 75% efficiency

Final Gravity: 1.015—1.018

IBU: 40-45

ABV%: 6.4% - 8.4%

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 mash temperature is recommended to create a great stout that still has plenty of malt character. We suggest a mash temperature of 152° - 154°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

- 11.5 lbs.** 2-Row Brewer's Malt
- 1.5 lb.** Flaked Oats
- 1.0 lb.** Chocolate Malt
- 0.75 lb.** Crystal 120L Malt
- 0.5 lb.** Coffee Malt
- 0.25 lb.** Debittered Black Malt
- 0.25 lb.** Roasted Barley

FERMENTABLES

- 1.0 oz.** Magnum hops, added at the beginning of the 60 minute boil
- 0.5 oz.** Willamette hops, added 30 min from the end of the boil
- 1.0 tsp.** Irish moss (*optional*), added 20 min from the end of the boil
- 0.5 oz.** Willamette hops, added at the end of the boil
- 4.0 oz.** Coffee, added at the end of the boil
(See "Brewer's Notes" below for alternative coffee addition)
- 4.0 oz.** Belgian Cocoa, added at the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1056 American Ale, White Labs WLP001 California Ale, Imperial Organic A07 Flagship, or Safale S-05 Dry Yeast. If using a liquid yeast, a yeast starter or two packs of yeast is highly recommended.

Brewer's Notes: While this recipe works great as-is, some brewers prefer to cold steep the coffee and add it at bottling or kegging time. This reduces the "harshness" of the coffee, giving it a smoother flavor in the beer. To cold steep the coffee, coarsely grind or crush it and add to 2 cups of water in a mason jar or, ideally, a French press. Leave in the refrigerator for 12 to 24 hours, then strain out the coffee grounds and add the coffee liquid to the keg or bottling bucket. This should create a delicious beer treat worthy of being a breakfast beer! Because of the cocoa, there may be more sedimentation than with average beers, so you may adjust volumes to account for this. We also highly recommend a secondary for this beer.

