



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? 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 roasty and chocolate flavor and that will have you questioning the light-looking beer you are drinking!

BEER SPECS

Original Gravity: 1.061—1.065

Final Gravity: 1.016—1.019

IBU: 40 - 45

ABV%: 5.5% - 6.4%

SRM: 5 - 7

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*)

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.

RECIPE DETAILS

6.6 lbs. Pale liquid malt extract

2.0 lbs. Light dry malt extract

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

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

FERMENTABLES

SPECIALTY GRAINS

BOIL SCHEDULE

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

EQUIPMENT

REQUIRED EQUIPMENT

- 3 gal or larger Brew Pot
- 6.5 gal Primary Fermenter
- Siphon Hose/Racking Cane
- Large Spoon or Paddle
- Air Lock
- Hydrometer
- Thermometer
- Cleanser
- Sanitizer
- Bottles or Kegging System

RECOMMENDED EQUIPMENT

- 7.5 gal Brew Pot
- Wort Chiller
- 5 gal Secondary Fermenter
- Thief
- Oxygen Cylinder
- Aeration Stone
- Auto Siphon



Brewing Instructions:

BR Trying to Decide

PRIOR TO BREWING

1. **Clean and Sanitize** all equipment, tubing, etc.
2. If using White Labs liquid yeast, remove package(s) from fridge and let warm for 4-8 hours at room temperature. If using a Wyeast Activator pack, remove package(s) from fridge, 'smack' the pack to release the nutrients and allow the pack to swell for 4-8 hours at room temperature. If making a starter, prepare it 1 to 3 days before pitching.

BREWING DAY

1. Fill kettle with water and heat to 160F.
 - Partial boil method: fill kettle with as much water as possible while leaving room for grains, malt extract, and boil volume.
 - Full boil method: fill kettle to approximately 6.5 gal water for a volume of 5 gal post-boil.
2. Rehydrate Irish moss in 1/2 cup warm water. Set aside (*optional, for clarity*).
3. Turn off burner (remove kettle from heating element if using an electric stove). Place crushed specialty grains in a muslin bag and soak in **150-155F water for 30 minutes**. Remove bag, and allow remaining water in grains to drain into kettle. Do not squeeze the grains.
4. While stirring, add malt extracts until fully dissolved.
5. Turn the heat on and bring wort to a boil. **WATCH OUT!** Just before the boil, the wort rapidly rises.
6. Follow **Boil Schedule** on opposite page under 'Recipe Details'
7. At end of boil, chill wort as quickly as possible to **60-70F** with a wort chiller or an ice bath. Place lid on kettle while chilling.
8. Siphon or pour cooled wort into fermenter leaving as much sediment behind as possible:
 - Partial Boil: Add sterile water (packaged drinking water) to fermenter to reach 5.25 gal
 - Full Boil: Siphon entire volume of wort into fermenter.
9. **Aerate wort** well by stirring, shaking or oxygenating.
10. Sanitize yeast package and use sanitized scissors to open package. Pitch yeast and attach airlock. If using a yeast starter, pitch entire contents of yeast starter into wort.
11. Move fermenter to a dark place with a steady temperature of **64-72F**.

FERMENTATION

1. Primary Fermentation: Allow beer to ferment for 7-14 days, then proceed to STEP 2 or 3.
2. Secondary Fermentation (*optional*): Transfer beer to a 5 gal carboy, leaving behind the sediment, then proceed to STEP 3.
3. Add **4 oz cocoa nibs** soaked in vodka to fermenter and leave on the beer for a total of 7 days. During the last 2 days before bottling, add **4 oz. whole coffee beans**.
4. Check gravity prior to proceeding with bottling to ensure fermentation is complete. (Reference *Final Gravity* under 'Recipe Details')

BOTTLING

1. Ensure there is no bubbling in the airlock, and that your beer has reached final gravity.
2. **Clean and sanitize** all bottles, caps, bottling equipment and bottling bucket.
3. Dissolve **3/4 cup (5 oz) priming sugar** in 2 cups boiling water. Boil for 5 min then chill to 70-80F and add to bottling bucket.
4. Siphon beer from fermenter into bottling bucket, being careful not to rouse up sediment on bottom of fermenter.
5. Stir thoroughly but gently to avoid introducing oxygen.
6. Using the bottle filler, fill bottles and cap them.
7. Store bottles at room temperature for **2 weeks** or until carbonated

TIPS FOR SUCCESS

1. Clean AND Sanitize!
2. Avoid using softened water or Reverse Osmosis water.
3. Make sure the specialty grains are loose inside the muslin bag to ensure water reaches the grain in the middle of the bag.
4. Tie muslin bag to handle of kettle to prevent potential scorching on bottom of kettle.
5. Be sure not to exceed 155F while steeping grains to avoid unwanted flavors.
6. Turn off heat source and stir well while adding malt extract to avoid scorching on the bottom of the kettle.
7. Keep a spray bottle of water at hand to spray top of wort if it nears a boil over.
8. While racking, be sure not to introduce oxygen into your beer by splashing or shaking.
9. Maintain a constant temperature during fermentation.
10. Elevate carboy a few days before racking to allow sediment to settle.
11. Visit www.greatfermentations.com for more brewing tips and tricks.

