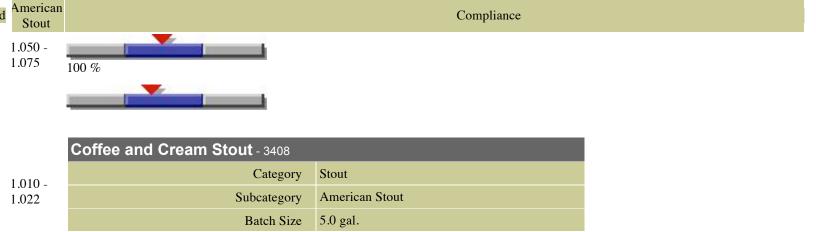
eam Stout - 3408	
Category	Stout
Subcategory	American Stout
Batch Size	5.0 gal.

- 3. American Chocolate Malt
- 3. Belgian Special B
- 3. German Carafa II Dehusked
- 3. American Black Patent
- 3. Roasted Barley
- 3. Black Roasted Barley
- 3. Liquid Light Extract
- 3. John Bull Light
- 3. Barley Flaked
- 3. Wheat Flaked
- z. Nugget (Pellets, 12.1 %AA) boiled 60 min.
- z. Willamette (Pellets, 5.00 %AA) boiled 5 min.
- : WYeast 1028 London Ale

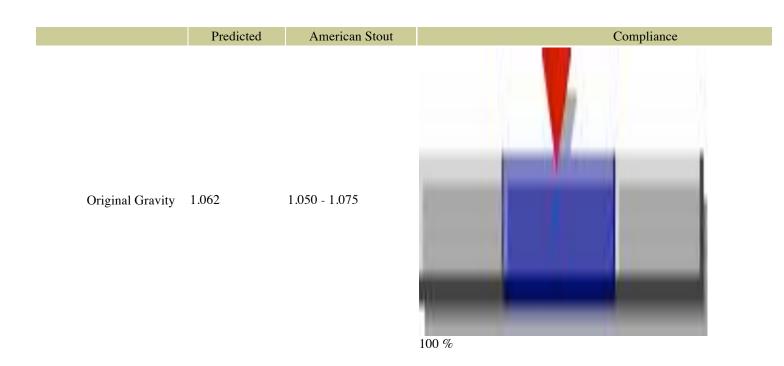
f rough crush coffee beans to the secondary for 4 days. You could say that the brew was "dry-beaned". Strong coffee flavor but s. Tastes more like a coffee than stout. I would add less coffee next time, or for not as long. The coffee beans were a Medium City and Water", purchased at Woodmans.

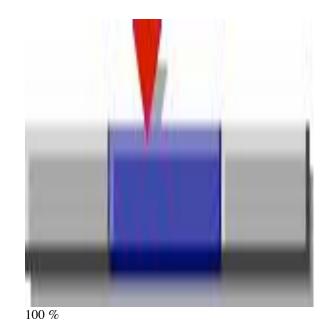


- .5 lbs. Belgian Special B
- .5 lbs. German Carafa II Dehusked
- .25 lbs. American Black Patent
- .25 lbs. Roasted Barley
- .25 lbs. Black Roasted Barley
- 3.3 lbs. Liquid Light Extract
- 3.5 lbs. John Bull Light
- .5 lbs. Barley Flaked
- .5 lbs. Wheat Flaked
- 1 oz. Nugget (Pellets, 12.1 %AA) boiled 60 min.
- 1 oz. Willamette (Pellets, 5.00 %AA) boiled 5 min.

Yeast: WYeast 1028 London Ale

I added 4.8 ounces of rough crush coffee beans to the secondary for 4 days. You could say that the brew was "dry-beaned". Strong coffee without the bitterness. Tastes more like a coffee than stout. I would add less coffee next time, or for not as long. The coffee beans were a loast called "Woods and Water", purchased at Woodmans.

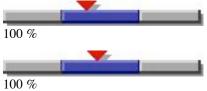




Terminal Gravity 1.014 1.010 - 1.022

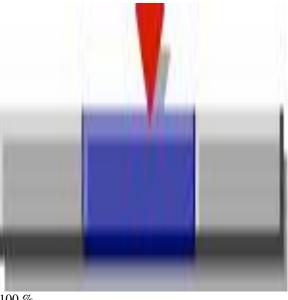
Color 33.18 °SRM 30.00 - 40.00 °SRM

Bitterness 53.2 IBU 35.00 - 75.00 IBU



Alcohol (%volume) 6.2 %

5.00 - 7.00 %



100 %

100 % overall