



All Out BRUNCH STOUT



CUT THIS OUT FOR
YOUR TAP HANDLE

ALL OUT BRUNCH STOUT

SUGGESTED YEAST

White Labs: WLP001 California
Wyeast: 1056 American
Imperial: A07 Flagship
Omega: West Coast Ale I
CellarScience Dry: CALI
Fermentis Dry: US-05 American

LME KIT

- 7 lbs Ultralight Liquid Extract
- 2 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Chocolate Malt
- 1 lb Flaked Oats
- 12 oz Roasted Barley
- 8 oz Black Malt
- 8 oz Caramel 120°L

DME KIT

- 8 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Chocolate Malt
- 1 lb Flaked Oats
- 12 oz Roasted Barley
- 8 oz Black Malt
- 8 oz Caramel 120°L

ALL-GRAIN KIT

- 13 lbs 2-Row

8SPECIALTY MALTS:

- 1 lb Chocolate Malt
- 1 lb Flaked Oats
- 12 oz Roasted Barley
- 8 oz Black Malt
- 8 oz Caramel 120°L

HOPS

- 1 oz Nugget - Boil 60 min
- 0.5 oz Willamette - Boil last 30 min
- 0.5 oz Willamette - Add at flameout/0 minutes

OTHER ADDITIONS

- Clarifier - Boil last 5 min
- 4 oz Cacao Nibs - Add at flameout/0 minutes
- 2 oz Sumatra Coffee - Add at flameout/0 minutes (Not Included with kit)

XKIT126



FITS OUR TAP HANDLE D1282 PERFECTLY



ALL OUT BRUNCH STOUT

RECIPE TIPS

Please Note: Some of the ingredients this recipe calls for are not included in the kit.

You will need to purchase Sumatra and Kona coffee grounds separately. For the all-grain version, we recommend a mash temp of 155°F. The recommended fermentation temp is 68°F. Once primary fermentation is complete, prepare your final coffee addition. Soak 2oz of ground Kona coffee in 1 cup of cooled, boiled water and leave covered in your refrigerator overnight. Strain out grounds and add cold extract coffee to fermenter. Condition for 1 week before packaging.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

ALL OUT BRUNCH STOUT
on MoreBeer.com
to see detailed brewing
instructions & descriptions

LEARN MORE

Over 250 Articles at
morebeer.com/articles
&
Over 125 Videos at
morebeer.com/videos

BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL

800-600-0033

OR EMAIL US 24/7

info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY

1.078

ACTUAL O.G.

SRM: 59

IBU'S: 60

EST. ABV %: 7.5

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

RECORD KEEPING



DATE BREWED

GALLONS IN FERMENTER

ORIGINAL GRAVITY

TEMP OF WORT AT PITCH

LAG TIME

FERMENTATION TEMP

DAYS IN FERMENTER

FINAL GRAVITY

YEAST STRAIN

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP

MASH TEMP

BREWING CALCULATORS

morebeer.com/calculator

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!