



SORRY ABOUT *Bourbon Belle* BRUNCH STOUT



CUT THIS OUT FOR
YOUR TAP HANDLE

SORRY ABOUT/BOURBON BELLE 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

SPECIALTY 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 last 60 min
- 1 oz Willamette – Boil last 25 min
- 2 oz Willamette – Boil last 10 min

OTHER ADDITIONS

- 4 oz Cacao Nibs – Boil last 15 min
- 16 oz Maple Syrup – Boil last 10 min (For Sorry About Version Only. Not Included with kit)
- Clarifier – Boil last 5 min
- 2 oz Sumatra Coffee – Add at flameout/0 minutes (Not Included with kit)
- .25 oz French Oak

XKIT127



FITS OUR TAP HANDLE D1282 PERFECTLY



SORRY ABOUT/BOURBON BELLE 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 Bourbon Belle, you will need 1 cup of Kentucky Bourbon. For the Sorry Aboot, you will need 1 cup of Canadian Whiskey and 16oz of Maple Syrup. For the all-grain version, we recommend a mash temp of 155°F. Boil time is 90 minutes, the first hop addition is added at 60 minutes remaining. Ferment at 68°F. Once primary fermentation is complete, rack to secondary and prepare your Oak Chips and final coffee addition. Soak 0.25oz of French Oak Chips in 1 cup of Kentucky Bourbon or Canadian Whiskey for 2 days at room temp. Soak 2oz of ground Kona coffee in 1 cup of cooled, boiled water. Cover and leave in your refrigerator overnight, then strain out grounds. Add coffee, oak chips and bourbon/whiskey to secondary. Condition for 2 to 6 months at 55–60°F before packaging.

BREWING ALL-GRAIN?

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



NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

BEER STATS

EST. ORIGINAL GRAVITY

1.078

ACTUAL O.G.

SRM: 40+

IBU'S: 60

EST. ABV %: 7.5

ACTUAL ABV %:

DATE BREWED:

NOTES:

NEED HELP?

SEARCH

SORRY ABOUT BRUNCH STOUT
BOURBON BELLE BRUNCH STOUT
on [MoreBeer.com](https://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

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/calc

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