

# SORRY ABOOT/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

## **ME 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

#### O 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

## (a) 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

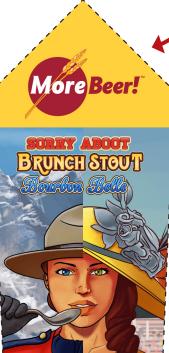
## **SAOH (S)**

- 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 Aboot 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 DI282 PERFECTLY

## SORRY ABOOT/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:

5

TASTING DATE:

**APPEARANCE** 

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON MOREBEER.COM

# **NEED HELP?**

#### SEARCH

SORRY ABOOT BRUNCH STOUT **BOURBON BELLE 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

# 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 (19)



STRIKE WATER TEMP \_\_\_\_\_

MASH TEMP \_\_\_\_\_

# **EST. ORIGINAL GRAVITY** 1.078 ACTUAL O.G. **SRM**: 40+ IBU'S: 60 **EST. ABV** %: 7.5 **ACTUAL ABV** %: DATE BREWED: NOTES:

**BEER STATS** 

## BREWING CALCULATORS morebeer.com/calc

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