

# SORRY ABOOT/BOURBON BELLE **BRUNCH STOUT**

### SUGGESTED YEAST

White Labs: WLP001 California Wyeast: 1056 American GigaYeast: NorCal Ale #1 Imperial: A07 Flagship Fermentis Dry: US-05 American



# **EXTRACT (KIT127/128)**

7 lbs Ultralight Malt Extract 2 lbs Light Malt Extract



# SPECIALTY MALTS

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



# (\*) ALL-GRAIN (KIT127/128)

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 120L



# HOPS

1 oz Nugget – Boil 60 min

1 oz Willamette - Boil last 25 min

4 oz Cacao Nibs - Boil last 15 min

2 oz Willamette - Boil last 10 min



# OTHER ADDITIONS

16 oz Maple Syrup - Boil last 10 min (Sorry Aboot Version Only) Clarifier - Boil last 5 min

2 oz Sumatra Coffee - Boil last 0 min, flameout

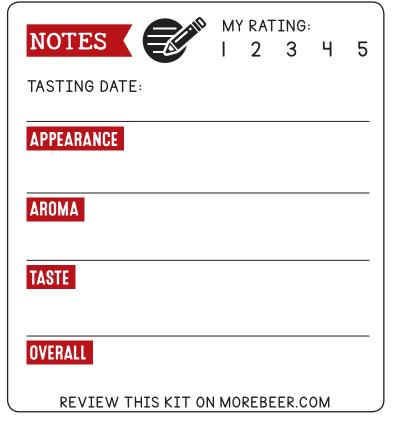


FITS OUR TAP HANDLE DI282 PERFECTLY

# 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.



# 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?**

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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!