



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
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 About Version Only)
Clarifier – Boil last 5 min
2 oz Sumatra Coffee – Boil last 0 min, flameout



FITS OUR TAP HANDLE D1282 PERFECTLY



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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.

NEED HELP?

SEARCH

SORRY ABOUT BRUNCH STOUT
BOURBON BELLE BRUNCH STOUT
on [MoreBeer.com](#)
to see detailed brewing
instructions & descriptions

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

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 _____

BEER STATS

EST. ORIGINAL GRAVITY
1.078

ACTUAL O.G.

SRM: 40+

IBU'S: 60

EST. ABV %: 7.5

ACTUAL ABV %:

DATE BREWED:

NOTES: