

Grape and Granary
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G & G Beer Brewing Kit
MALT EXTRACT- WITH GRAIN STEEPING

GG15
COFFEE STOUT KIT

Ingredients

Dried Malt Extract #1
Syrup Malt Extract #2
Specialty Grains #3
Flaked Barley #4
Bittering Hops #5
Socks for Steeping
Fresh Coffee #6
Priming Sugar #7
Lactose Sugar #8
Yeast

Equipment

S.Steel or enamel stockpot
Primary fermenter w/ lid
Airlock and stopper
Siphon equipment
Hydrometer/thermometer
Sanitizer
Caps
Capper

Recipe Specifics

Batch size- 5 us gallons
Total grain- 2.0 lbs
Anticipated SG 1.060
Anticipated color SRM- 42
Anticipated IBU- 50
Boil time- 45 minutes

Process Specifics

Grain steeping temperature- 150-160 deg f.
Recommended Yeast strain- Wyeast 1084
Fermentation temperature- 60-75 deg f.
Primary fermentation time- 3-5 days
Secondary fermentation time- 5-7 days
Carbonation- 5 oz dextrose
Ideal conditioning time- 4-6 weeks

1) Sanitize primary fermenter, lid, airlock (preferably using one-step or iodine sanitizer)

2) Pour approximately 2 gallons (no more) of dechlorinated water into your boiling kettle. Bring water to 150-160 degrees F. Place specialty grains (# 3) and flaked barley (#4) in steeping socks and place socks in water. Allow grains to steep for 20 minutes at 150-160 deg. F. Agitate **grains up and down repeatedly to allow for maximum extraction of color and flavor.** After 20 minutes remove grains. Add an additional 1-2 gallons of brewing water to the kettle. Bring water to a boil.

3) Turn off heat. Add all malts (syrup and powder) #1, #2, lactose #8 and bittering hops #5. Stir well so that ingredients do not stick to the bottom of kettle. Hops may be put directly into kettle, straining bag not required.

4) Bring this mixture (called wort) back up to a boil (watch for possible boil over). Allow to boil at a good rolling boil for 45 minutes. Control heat during boil so boil-over does not occur.

5) After 45 minute boil, turn off heat. If possible, place boiling pot into a sink of cold water. Circulate cold water around the outside of the pot. **COOL WORT TO APPROXIMATELY 110 DEG F. or cooler.**

Pour or siphon wort from boiling kettle to primary fermenter (attempt to leave most of the hop residue and any proteins behind). Add enough cold water (refrigerated with no chlorine) to the wort and bring the volume up to 5 gallons.

6) Check temperature of wort and obtain 60-70 deg F.. If necessary, place primary fermenter into a sink of cold water to achieve this temperature range.

7) Add yeast **AND COFFEE BEANS (#6) TO PRIMARY FERMENTER-** if using liquid yeast make sure it has previously been popped and incubated or have yeast starter ready. If dry yeast is being used, rehydrate according to manufacturers instructions or sprinkle on top of wort. Check starting specific gravity with hydrometer. **ADD WHOLE FRESH COFFEE BEANS TO THE FERMENTER.** Fill airlock half full with water and attach to primary fermenter lid. Fermentation will commence within 24 to 72 hours.

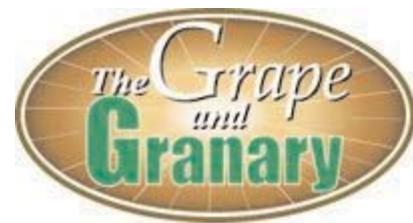
8) When airlock stops bubbling (only bubbles 1 time per minute) check specific gravity. If doing a one stage fermentation go to step 10.

9) **RECOMMENDED STEP-** Siphon beer off yeast sediment into a 5 gallon glass or high density plastic jug. Do not splash. Allow beer to sit in carboy until clear usually 5-7 days. Add a fining agent if needed (not included in this kit). * See Note on Right.

10) Sanitize recappable beer bottles. Siphon beer from primary or secondary fermenter into priming container. Dissolve priming sugar (#7) in 1 cup boiling water. Add this sugar mixture to the beer in the priming/bottling container. Stir well but do not splash.

11) Fill bottles to within one inch of the top. Cap bottles and allow to sit at 60-75 degrees F. for two weeks. The bottles may then be refrigerated. The beer may be consumed after two weeks but will continue to improve up to 2 months in the bottle. The beer will store well for a year or longer. Chill the beer to 45-55 deg. F. before drinking and decant into a clean beer glass that has the capacity to hold all of the beer in the bottle- Enjoy!

IF YOU HAVE PROBLEMS OR QUESTIONS, PLEASE CALL 330-633-7223



Special Note: The coffee beans will initially float for about 4-5 days. Then they will sink allowing you to easily siphon off the beer above. To achieve a good coffee aroma, keep the beans in contact with the beer for a good 4-5 days.

*** If you normally do a secondary fermentation, add the coffee beans to the secondary. You will gain a bit more coffee aroma/ flavor.**