

PEACE COFFEE STOUT PORTER (All Grain)

Official NORTHERN BREWER Instructional Document

Peace coffee works with local cooperatives to bring in 100% fair trade coffee from the farmers that grow it and delivers the coffee, through all seasons, by bicycle messenger. We love Peace Coffee for all these things, but just as importantly the coffee is freaking amazing! The stout porter has notes of black currants, black cherries, and cocoa with mouthfilling bready malt flavors. The specially formulated coffee blend was created to lend a rich, muscular coffee backbone and provides a fruity and spicy nose.

OG 1.046 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 2 weeks secondary;
- 1-2 weeks bottle conditioning

MASH INGREDIENTS

- 7.5 lbs. English Maris Otter
- 0.5 lbs. English Dark Crystal Malt
- 0.5 lbs. English Chocolate Malt
- 0.5 lbs. English Black Malt

BOIL ADDITIONS & TIMES

- 1 oz UK Kent Goldings (60 min)
- Secondary Fermentation Additions
- 4 oz. Peace Coffee Stout Porter Blend (grind coarsely and add to secondary)

YEAST

- If you chose dry yeast:
SAFALE S-04.
Optimum temperature: 64-75°F
- If you chose liquid yeast:
WYEAST #1968 LONDON ESB YEAST.
Optimum temperature: 64-72°F

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 150° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz UK Kent Goldings (60 min)

Secondary Fermentation Additions

4 oz. Peace Coffee Stout Porter Blend (grind coarsely and add to secondary)

YEAST

If you chose dry yeast:

SAFALE S-04.

Optimum temperature: 64-75°F

If you chose liquid yeast:

WYEAST #1968 LONDON ESB YEAST.

Optimum temperature: 64-72°F