PEACE COFFEE 2ND CRACK STOUT

Official NORTHERN BREWER Instructional Document

When we set out to create a rich new coffee stout recipe, we knew that good-to-the-last-drop just wouldn't cut it. Our recipe had to be nothing less than great–from perfect pour down to that last "damn fine" drop. Fortunately, we found a partner as fanatical about great brews as we are...and in our own backyard! The revolutionary roasters at Peace Coffee travel the world seeking out the finest small-scale coffee farmers, then roast the beans to perfection and deliver them by bicycle all over the Twin Cities. Premium organic ingredients? Obsessive commitment to quality? Complex flavors and aromas? It was love at first whiff. With roasters and brewers united, we crafted a sturdy stout fortified with a blend of light and dark roast coffees from both hemispheres. Smoky and sweet, but packing a powerful punch and just the right balance of rich malt, berry and bittersweet cocoa. Sure, you could brew with any old cuppa joe. Just like you could drink any old beer. But you're not here to settle, and neither are we. So give Peace a chance and taste for yourself what all the buzz is about!

O.G: 1.064 READY: 4 WEEKS

- 2 weeks primary, 2 weeks bottle conditioning

KIT INVENTORY:

MAILLARD MALTS™
SPECIALTY GRAIN

- 0.5 lbs English Dark Crystal
- 0.5 lbs Chocolate Malt
- 0.5 lbs Black Malt

MAILLARD MALTS™
EXTRACTS & OTHER FERMENTABLES

- 6 lbs NB Gold malt syrup
- 2 lb Briess Gold DME

HOPTIMUS REX™
PREMIUM HOPS & OTHER FLAVORINGS

- 1 oz US Fuggle (60 min)
- 1 oz UK Fuggle (60 min)
- 4 oz Peace Coffee 2nd Crack Blend (grind coarsely and add to kettle at flameout)

YEAST

- Dry yeast (default): Safale S-04. Optimum temperature: 64-75°F
- Liquid yeast option: Wyeast #1968 London ESB Yeast. Optimum temperature: 64-72°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

BEFORE YOU BEGIN ...

- Minimum requirements
- Homebrewing starter kit for brewing 5 gallon batches
- Boiling kettle of at least 3.5 gallons capacity
- Approximately two cases of either 12 oz or 22 oz pry-off style beer bottles

UNPACK THE KIT

- Refrigerate the yeast upon arrival
- Locate the Kit Inventory (above) – this is the recipe for your beer, so keep it handy
- Doublecheck the box contents vs. the Kit Inventory
- Contact us immediately if you have any questions or concerns!

PROCEDURE

A FEW DAYS BEFORE BREWING DAY

1. Remove the liquid Wyeast pack from the refrigerator, and "smack" as shown on the back of the yeast package. Leave it in a warm place (70-80° F) to incubate until the pack begins to inflate. Allow at least 3 hours for inflation; some packs may take up to several days to show inflation. Do not brew with inactive yeast–we can replace the yeast, but not a batch that fails to ferment properly. If you are using dry yeast, no action is needed.

ON BREWING DAY

2. Collect and heat 2.5 gallons of water.

3. For mail-order customers grains for extract kits come crushed by default, but if you requested uncrushed grains, crush them now. Pour crushed grain into supplied mesh bag and tie the open end in a knot. Steep for 20 minutes or until water reaches 170°F. Remove bag and discard.

4. Bring to a boil and add the 6 lbs Gold malt syrup and 2 lbs Gold DME. Remove the kettle from the burner and stir in the Gold malt syrup and the DME.

5. Return wort to boil. The mixture is now called "wort", the brewer's term for unfermented beer.

- Add 1 oz US Fuggle hops, 1 oz UK Fuggle hops and boil for 60 minutes.
- At the end of the boil add 4 oz coarsely ground Peace Coffee Blend to the kettle once the heat is turned off. Allow the coffee to steep for approximately 20 minutes before chilling. Place the lid on the kettle during the steep.

6. Cool the wort. When coffee addition has steeped for 20 minutes, cool the wort to approximately 100° F as rapidly as possible. Use a wort chiller, or put the kettle in an ice bath in your sink.

7. Sanitize fermenting equipment and yeast pack. While the wort cools, sanitize the fermenting equipment – fermenter, lid or stopper, fermentation lock, funnel, etc – along with the yeast pack and a pair of scissors.

8. Fill primary fermenter with 2 gallons of cold water, then pour in the cooled wort. Leave any thick sludge in the bottom of the kettle.

9. Add more cold water as needed to bring the volume to 5 gallons.

10. Aerate the wort. Seal the fermenter and rock back and forth to splash for a few minutes, or use an aeration system and diffusion stone.

11. **OPTIONAL:** if you have our Mad Brewer Upgrade or Gravity Testing kits, measure specific gravity of the wort with a hydrometer and record.

12. Add yeast once the temperature of the wort is 78°F or lower (not warm to the touch). Use the sanitized scissors to cut off a corner of the yeast pack, and carefully pour the yeast into the primary fermenter.

13. Seal the fermenter. Add approximately 1 tablespoon of water to the sanitized fermentation lock. Insert the lock into rubber stopper or lid, and seal the fermenter.

14. Move the fermenter to a warm, dark, quiet spot until fermentation begins.

BEYOND BREWING DAY, WEEKS 1–2

15. Active fermentation begins. Within approximately 48 hours of Brewing Day, active fermentation will begin–there will be a cap of foam on the surface of the beer, and you may see bubbles come through the fermentation lock.

16. Active fermentation ends. Approximately 1-2 weeks after brewing day, active fermentation will end: the cap of foam falls back into the new beer, bubbling in the fermentation lock slows down or stops.

BOTTLING DAY—ABOUT 2 WEEKS AFTER BREWING DAY

17. Sanitize siphoning and bottling equipment.

18. Mix a priming solution (a measured amount of sugar dissolved in water to carbonate the bottled beer) of $^{2}/_{3}$ cup priming sugar in 16 oz water. Bring the solution to a boil and pour into the bottling bucket.

19. Siphon beer into bottling bucket and mix with priming solution. Stir gently to mix–don't splash.

20. Fill and cap bottles.

1–2 WEEKS AFTER BOTTLING DAY

21. Condition bottles at room temperature for 1-2 weeks. After this point, the bottles can be stored cool or cold.

22. Serving. Pour into a clean glass, being careful to leave the layer of sediment at the bottom of the bottle. Cheers!