



# Coffee's for Closers

*Coffee Stout – 5.5 Gal - OG 1.061 – FG 1.018 – ABV 5.6% - IBU 48 – SRM 33*

*What better way to celebrate the rainiest month of the year, than to make a Stout and name it after the greatest sales speech ever recorded. If you have not seen the movie Glengarry Glen Ross – then we URGE you to go see it, or at the very least go on YouTube and find the 'Coffee's for Closers' clip. We've named this coffee stout in honour of this great cameo by Alec Baldwin. Really, the entire movie is worth watching. It is especially fitting for November as the entire movie is set during a rainy night in the fall.*

*Now for the beer! This is a full bodied, thick coffee stout. It has a great aroma, followed by a pleasing mouth feel. The chocolaty notes of coffee linger for minutes after taking a sip. This is the perfect kind of beer for a rainy night.*

## Ingredients

### Grains

	Amount (lbs)
Maris Otter	8.5
Flaked Oats	1.0
Crystal Medium	1.0
Coffee Malt (or Brown)	.75
Chocolate Malt	0.5
Roasted Barley	0.4

### Hops

	Amount (oz)	Boil Schedule (minutes)
Magnum (12% A.A.)	1	60
Crystal (4% A.A.)	1	20
Crystal (4% A.A.)	1	5

### Yeast

US-05	11.5g
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### Extras

<b>**Espresso**</b>	6 ounces, <u>or a pot of coffee.</u>
Irish Moss	1 tsp for last 15 minutes of boil
Dry Malt Extract	150g at bottling for priming

### Required Equipment

8 Gallon (or larger) brew pot	
5 or 6 Carboy for fermenting/aging	
#6.5 Rubber Bung and Airlock	
Starsan (Sanitizing solution)	
Brewing Bucket *Optional	
Hydrometer	
Auto Siphon with Appropriate Tubing	
Brewing Bag (Re-usable)	
Thermometer *If your Brew pot has one ignore this	
Later On -> Bottles, Growlers, Keg	

### Estimated Cost

\$74-\$140
\$35-\$45
\$3.50
\$10
\$20-\$30
\$12
\$23
\$7-\$10
\$10-20
Get in touch and we'll find a solution for your needs!

# Instructions

We're going to be producing this beer with the Brew-in-a-Bag (BIAB) method. We believe it is an easy, and cost effective way to make great all grain beer. These instructions are also catered to novice brewers. Please feel free to contact us if you have any questions.

**Mashing** -> converting the grain into a fermentable liquid.

- 1) Bring 6 gallons of water in your brew pot to 168°F. This is our **strike temperature**.
- 2) Wrap the muslin/nylon bag around the brew pot and slowly pour all the milled grains into the bag. Stir them in while adding to prevent clumps. The addition of grain should drop the temperature down to 150-155°F.
- 3) We want to **mash the grain at 154°F for 60 minutes**. It is very important to hold the temperature at 154°F. **If the temperature rises above 155°F it could make it significantly harder to ferment later.**
  - a. Most brew pots will be able to maintain 154°F without adding heat, if it drops add more heat to bring it up.
- 4) After 60 minutes, bring the temperature of the mashing grain up to 170°F and hold for 10 minutes. This is our **mash out**.
- 5) Time to remove the grain. Lift the bag full of grain out of the brew pot. Let the liquid in the bag dribble into your wort. Once that is done, put the bag inside of a brewing pail. There might still be some sugar on the grain that we'll want to extract.
  - a. Your brew pot will likely have about 5-6 gallons of water left in it, be sure that it is at 6 gallons for the next stage.
  - b. *\*tip\** we like to try eating a bit of the grain at this stage. If it tastes sweet then there is still sugar that needs to come off, if it tastes neutral then the majority of the fermentable sugar has been extracted.

**Boiling** -> Hop addition time

- 1) Bring 6 gallons of your wort to a rolling boil. Time to add hops. The total boil for this will be 60 minutes.
- 2) Add the 1oz of Magnum and start a timer for 60 minutes. All the while keeping the wort at a rolling boil.
  - a. Keep an eye on the brew at all times, a boil over could be disastrous!
- 3) With 20 minutes left in the timer, add 1oz of Crystal to the boil.
- 4) With 15 minutes left, add 1 tsp of Irish Moss, and if you're using an immersion wort chiller, add that too!
- 5) With 5 minutes left, add 1oz of Crystal
- 6) When your timer goes off, take the pot off of heat, and try to get the temperature down to 72°F as quick as possible.
  - a. We love using a wort chiller for this, it can get the beer down to temperature in 20-30 minutes. Otherwise, you can immerse the brew pot in an ice bath, or wait it out. The longer it takes, the greater the risk of infection

**Fermentation** -> Turning the wort into beer

- 1) After the boil is done it is time to be extra careful in regards to sanitation. We recommend using a no-rinse sanitizer called Starsan. Mix ¼ tsp of it with water in a 500ml spray bottle. Before we touch any part of the beer we spray it with Starsan.
- 2) Transfer the cooled wort into your fermenting pail or carboy. Run it through a strainer to catch any hop or grain residue.
  - a. It is also **an important time to take a hydrometer reading**. It should be around 1.061 give or take a few points.
- 3) Your choice of fermentation vessel is important. During primary fermentation, it will bubble up quite a bit, you want to be sure there is airspace for it to work away. Otherwise the pressure of it will push out the airlock. A 6 gallon carboy or pail would be large enough to ferment a 5 gallon batch.
- 4) Once the beer is in the fermenter. Open the US-05 yeast and pour it in. Put the bung and airlock in the hole (make sure there is water filled up to the line in the airlock). If using a pail, make sure the lid is sealed tight.
- 5) After 10 days have passed, take a hydrometer reading. It should be somewhere between 1.015-1.020
- 6) Rack the beer into a 5 or 6 gallon carboy (this is called secondary). Place the beer somewhere cool if possible. We like to chill it around 1°C. A cooler temperature will help clarify the beer.
- 7) **Coffee Addition:** Now, add 6oz of freshly brewed espresso into the carboy. If you don't have an espresso machine, then make a strong pot of coffee and use that. Alternatively, visit your local coffee shop and get 6oz of espresso from them!
  - a. **Don't want to use Espresso or Coffee?** No problem, the stout is pretty tasty without the coffee, we just think it adds that extra boost of flavour, body and mouth feel.

**Bottling** -> We're getting close to Beer Time now.

- 1) It's now been two weeks since we first starting brewing. Rack the now fermented and clarified beer into your bucket.
- 2) At the same time, mix the 150g of dry malt extract (you can use dextrose too) with 300ml of boiling water and add to the beer. Stir it in VERY gently.
- 3) Rack the beer into your bottles or growlers. Then, let them sit for 2 weeks at room temperature. Chill and enjoy!