

# 352 Coffee Porter & Jelly 5 Gallon Extract

Oatmeal Stout (16 B)

**Type:** Extract  
**Batch Size:** 5.00 gal  
**Boil Size:** 4.28 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 3.91 gal  
**Final Bottling Vol:** 4.60 gal

**Date:** 16 Sep 2022  
**Version:** 1  
**Brewer:** Thomas Monti  
**Asst Brewer:**  
**Equipment:** Extract - Standard 5 Gal/19 l Batch  
**Fermentation:** Ale, Two Stage  
**Taste Rating:** 30.0



## Taste Notes:

### Prepare for Brewing

- Hydrate yeast with 432.67 ml warm water and add optional 21.6 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

### Mash or Steep Grains

- Steep Water Volume: 3.33 gal
- Steep Grain Weight: 4 lbs 5.0 oz
- Steep Time: 30
- Steep Temp: 155.0

### Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
1 lbs 12.0 oz	Caravienne Malt [Steep] (22.0 SRM)	Grain	1	11.0 %	0.14 gal
1 lbs	Carafom [Steep] (2.0 SRM)	Grain	2	6.3 %	0.08 gal
1 lbs	Oats, Flaked [Steep] (1.0 SRM)	Grain	3	6.3 %	0.08 gal
6.0 oz	Special B (Dingemans) [Steep] (147.5 SRM)	Grain	4	2.4 %	0.03 gal
3.0 oz	Carafa Special II (Weyermann) [Steep] (415.0 SRM)	Grain	5	1.2 %	0.01 gal

### Boil Wort with Extract

- Boil Fermentables Weight: 11 lbs 9.0 oz
- Boil Fermentables Volume: 0.95 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.127 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
2 lbs	DME Dark Traditional (Briess) [Boil] (8.0 SRM)	Dry Extract	6	12.6 %	0.15 gal
9 lbs 9.0 oz	LME Dark Traditional (Briess) [Boil] (30.0 SRM)	Extract	7	60.2 %	0.80 gal
1.00 oz	Northern Brewer [8.50 %] - Boil 60.0 min	Hop	8	14.1 IBUs	-
1.00 oz	Northern Brewer [8.50 %] - Boil 30.0 min	Hop	9	10.8 IBUs	-
0.50 oz	Northern Brewer [8.50 %] - Boil 5.0 min	Hop	10	1.4 IBUs	-

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.082 SG

### Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	11	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.082 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

Fermentation

- 16 Sep 2022 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 20 Sep 2022 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Secondary Ingredients

Amt	Name	Type	#	%/IBU	Volume
4.00 oz	Toasted Coconut (Secondary 7.0 days)	Flavor	12	-	-
1.00 oz	Vanilla Beans (Secondary 7.0 days)	Flavor	13	-	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.022 SG)
- Date Bottled/Kegged: 30 Sep 2022 - Carbonation: Bottle with 3.61 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 30 Oct 2022 - Drink and enjoy!

Notes