

BREAKFAST STOUT (All Grain)

Official NORTHERN BREWER Instructional Document

Beer for breakfast? This smooth, low alcohol stout is good for lunch and dinner too. If we had to pin it down, it's a cross between an oatmeal stout (a high proportion of flaked oats creates a silky texture) and a sweet stout (lactose gives sweetness and a full body) with the coffee-like flavor of roasted barley. A buttery note from the yeast completes the impression of a complete meal in a glass.

O.G: 1.039 READY: 4 WEEKS

Suggested fermentation schedule:

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

MASH INGREDIENTS

- 4 lbs. English Maris Otter pale malt
- 1.5 lbs. Flaked Oats
- 0.75 lbs. English Roasted Barley

BOIL ADDITIONS & TIMES

- 1 oz Willamette (60 min)
- 1 lb Lactose (60 min)

YEAST

- **DRY YEAST (DEFAULT):**
Danstar Nottingham Ale Yeast.
Optimum temperature: 57-70°F
- **LIQUID YEAST OPTION:**
Wyeast #1084 Irish Ale Yeast.
Optimum temperature: 62-72°F

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 154° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz Willamette (60 min)

1 lb Lactose (60 min)

YEAST

DRY YEAST (DEFAULT):

Danstar Nottingham Ale Yeast.
Optimum temperature: 57-70°F

LIQUID YEAST OPTION:

Wyeast #1084 Irish Ale Yeast.
Optimum temperature: 62-72°F