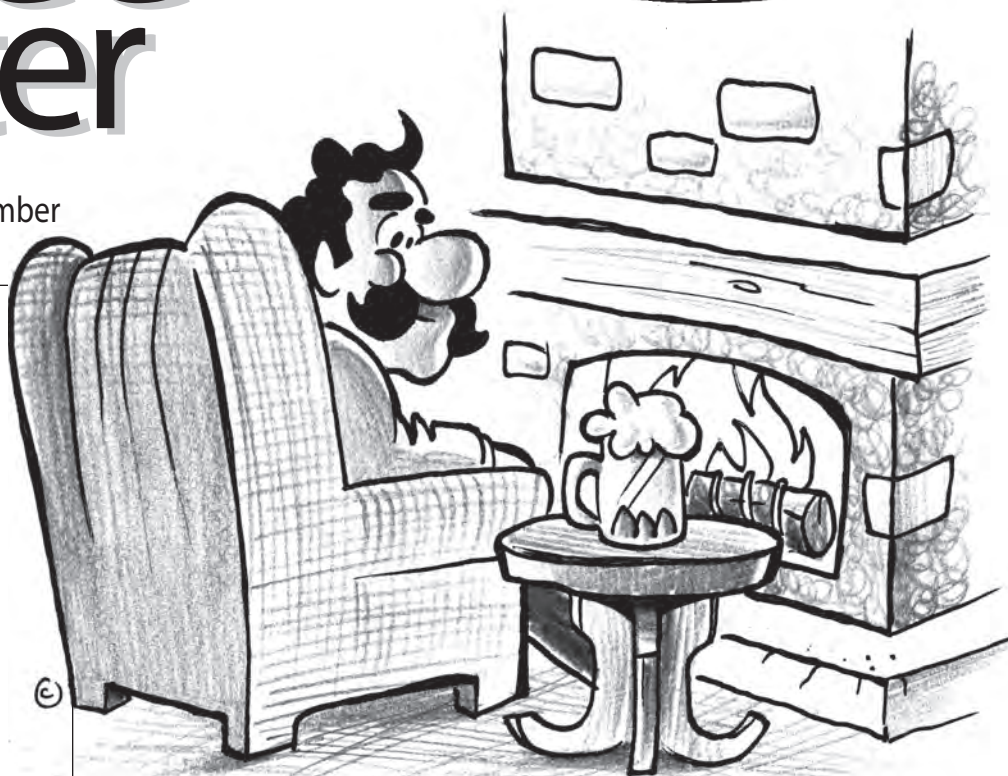# Dan's coffee porter

Written by a DeFalco Staff Member

Fall is here; winter is fast approaching and the urge to brew a sturdy dark ale is an almost instinctual force. If you start brewing now, a well-conditioned Stout, Porter, or Brown Ale could grace your favourite drinking glass, on those cold winter nights when a full-bodied beer can be most welcome.

This recipe will hopefully provide brewing inspiration to those who took the summer off. Coffee Porter Indulgence is a union of two wonderful beverages. The combination takes the rich-roasted, full-flavoured, highly aromatic qualities of coffee and pairs them with a beer style of equal credentials. The final product will be a recipe worth repeating.

(Recipe for 23L)
1 Bitter Kit
1.3 kg Liquid Light Malt
500 gms Crystal Malt
125 gms Roasted Barley
125 gms Coffee beans (your choice of type)
30 gms Willamette hop pellets
yeast that comes with kit
3/4 to 1 cup dextrose for priming
the best water you can get

Process:
1. Crack the coffee beans into a very course grind.
2. Crack crystal malt and roasted barley.
3. In a separate pot, add cracked beans and grains to approx. 1L of cold water.
4. Bring on the heat and steep the mixture at approx. 76°C (170°F) for 15 minutes. (Do not boil.)
5. Pass the prepared grains and beans through a strainer into a large pot. Pour a few glasses of cool water through the grains to flush out the remaining valuable flavours.
6. Add enough water to bring the volume to 2 1/2 Litres. Bring to a boil.
7. Add the 1.7 kg can of Morgan's Amber and the 1.3 kg of UCM malt. Bring to a boil for 15 min. (stir constantly so malt will not burn).
8. 5 minutes before the end of the boil, add the 30 gms of Willamette hops.
9. Add hot mixture to primary fermentor; top up to 23 Litres with cold water.
10. Add yeast when temperature of wort is between 18°C to 28°C (65°F to 82°F).
11. Proceed as usual.

Enjoy!

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