

LOVE2BREW

MOCHA ESPRESSO STOUT (ALL-GRAIN – 2.5 GALLON)



We partnered with local New Jersey coffee Roaster OQ Coffee to create an incredibly rich, velvety, mouth coating coffee/beer experience. It began with a Sweet Oatmeal Stout grain base designed to accentuate the coffee blend with big notes of bitter chocolate, hints of caramel, and a thick body. English hops add earthy and slightly floral notes that compliment the unique OQ Espresso Blend added during bottling. When enjoying you'll experience a huge espresso nose and compliments the big notes of bitter chocolate and coffee. A premium brew for the discerning coffee and beer lover!

KIT STATISTICS

- 3 Weeks Primary Fermentation
- 4 Weeks Bottle Conditioning
- Original Gravity: 1.078
- 7.7% ABV (Estimated)
- IBUs: 62.3
- SRM: 43.1
- 60 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 5.5 lb. 2-Row Pale
- 1 lb. Chocolate Malt
- 8 oz. Flaked Oats
- 8 oz. Caramel 60L
- 4 oz. Caramunich Malt

Hops

- 1/2 oz. Summit (Bittering)
- 1/4 oz. UK Kent Goldings (Bittering)
- 1/4 oz. UK Kent Goldings (Flavor)

Yeast Choices

- Safale US-05
- Danstar Nottingham Ale Yeast
- White Labs American Ale Yeast Blend (WLP060)
- Wyeast American Ale Yeast (1056)

Other

- 1.5 oz. OC Coffee Espresso Blend
- 2 oz. Priming Sugar

MASH INGREDIENTS:

- 5.5 lb. 2-Row Pale
- 1 lb. Chocolate Malt
- 8 oz. Flaked Oats
- 8 oz. Caramel 60L
- 4 oz. Caramunich Malt

MASH SCHEDULE:

- Saccharification Rest: 155°F for 60 minutes
- Mashout: 168°F for 10 minutes

HOP ADDITIONS

- 1/2 oz. Summit (60 Minutes)
- 1/4 oz. UK Kent Goldings (60 Minutes)
- 1/4 oz. UK Kent Goldings (30 Minutes)

NOTES

1. Prior to bottling you will need to prepare your OQ Espresso Blend by Cold Brewing:
 - a. Grind / Finely Crush coffee beans.
 - b. Add your Espresso Blend to 10 oz. of water in a sealed container. Mix well by shaking or stirring.
 - c. Let steep for 8 - 16 hours.
2. During bottling you will add your cold brewed OQ Espresso Blend to bottling bucket by pouring through strainer. Be sure to take your paddle/spoon and gently stir beer to evenly mix in coffee.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

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