The Lumberjack Breakfast
Style: Breakfast Stout
Batch Size: 5 Gal
Born: 2014-04-12
Bottled: 2014-06-01
Batch #: 044
ABV: 8.8%
IBUS: 25
Calories: 206+
Pre-boil SG: 1.055 (adjusted, minus sap)
Pre-boil Gal: ???
Post-boil SG: 1.056 (adjusted, minus sap)
Post-boil Gal: 5
Finish Gal: 4.4
Target OG: 1.062 (adjusted, minus sap)
OG: 1.078 (not adjusted), 1.056 (adjusted, minus sap)
FG: 1.011
Mash: 4 gals, 156 deg (target 155) for 60 min
Boil Length: 60 min
Efficiency: 64%
Water: Tap
Fermentables:
8.5 lbs Briess 2-Row Brewers Malt ($1.09)
1 lbs 6 oz Briess Flaked Oats ($1.49)
16 oz Briess Chocolate Malt ($1.59)
12 oz Briess Roasted Barley ($1.59)
9 oz Briess Black Malt ($1.59)
7 oz Briess Caramel 120L ($1.49)
Hops:
.5 oz Nugget 13.5% 60 min
.5 oz Mount Hood 5.4% 30 min
.5 oz Mount Hood 5.4% 2 min
Spices/Other:
2.5 oz Ghirardelli 100% Cacao Unsweetened Chocolate Baking Bar 15 min
1.5 oz Brewer’s Best Organic Cacao Nibs 15 min
1 Whirlfloc 10 min
1 dash of yeast nutrient 10 min
2 oz Leelanau Coffee Roasting Co. Sumatra Dark Ground Coffee 0 min
2 oz Meijer Gold Kona Blend Ground Coffee, cold-pressed @ bottling
Yeast:
2x Safale S-04
Fermentation Temp: 64
Website: http://www.homebrewtalk.com/f68/founders-breakfast-stout-clone-139078/
Bottling:
Vols: 2.3
Priming: 3.6 oz Corn Sugar
Bottle/keg: 45 Shortnecks /w black cap
Notes: Collected sap for a couple weeks, and stored in refrigerators until ready to reduce it. Reduced ~15

gallons of maple sap to ~5 over fire in fire ring. Used brew kettles to reduce sap, after first coating them with liquid dish soap. Initial reducing was done by suspending the kettle over the fire with a piece of metal (part of a stove?). I then got the idea to put the pot in the middle of the fire ring and build the fire around it. This seemed to be much more efficient. OG of reduced sap was 1.026. Mashed in at 156.1 (4 gal). Added 1 gal of tap water to sparge water for a total of 2. Estimated new SG of sap is 1.022. Ignore Preboil temps in BT. OG 1.078.

2014-04-16: Just realized I never aerated the wort. Fermentation was fast and vigorous (could hear the blow off make loud glugs every second or more) for at least a day. Let's hope I didn't screw this up since I did double pitch dry yeast. I guess after a 6 month brewing hiatus you're bound to forget something.

2014-05-14: Checked gravity. 1.013 I'd say it's ready. Sample tastes good, no sign of off flavors or infection. Not much maple though.

2014-05-17: Put 2 oz of Meijer Gold Kona Blend Ground Coffee, 2 cups of cold water in a mason jar and put it in the fridge.

2014-05-31: Cold crashed at 32*

2014-06-01: Poured coffee water through paper towel over beer bucket before tacking to bottling bucket. Added a little water to squeeze out all coffee grounds. Sample didn’t taste bad, but not what I was hoping for. Still no maple flavor. Forgot to take FG before adding coffee water. May have slightly influenced FG.