



Train Wreck Coffee Lager

Specialty Lager

Partnering with the Train Wreck Bar and Grill we introduce the Train Wreck Coffee Lager featuring the Train Wreck Dark Roast cold brewed coffee. Enjoy a rich finishing cold brewed coffee with a kick.

OG=1.052, F.G.=1.016, ABV=4.7%, IBU=27.5

KIT INVENTORY

*Store liquid yeast and Hops in the refrigerator

Grain Bill:

5 lb. Bestmalz BEST Pilsen

5 lb. Bonlander Munich Malt 10L

8 oz. Briess Caramel Vienne Malt 20L

8 oz. Weyermann Carafa II

8 oz. Briess Midnight Wheat

Hops:

1 oz. Perle (60min)

1 oz. Hallertau

Other:

4 oz. Train Wreck Whole bean coffee

Yeast:

1st choice Wyeast- 2112 California Lager (58-68°F)

Bottling Primer:

5 oz. Priming Sugar (Corn Sugar)

BREW DAY

Mash 153°F (67°C) for 60 min.

Sparge to achieve 6.5

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 55-75°F (12-23°C)

TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Add Irish moss or Whirlfloc to your boil for the last 15 min. for better clarity. (Not included in the kit). Start fermenting on the low end of the yeast temperature range, a vigorous fermentation will create heat.

Coffee:

4 oz (1 cup) of trainwreck coffee roughly ground (don't grind as long as your normal coffee) to 2 cups of water overnight in the refrigerator. Strain the grounds through a coffee filter and add the liquid to your secondary fermenter.

Variations include increasing the amount of coffee grounds and adding vanilla bean or cocoa nibs.

Notes:

Brew Date	
Strike Water Volume/Temp	
Dough in Time	
Mash out Time	
Sparge Water Volume	
Pre-Boil Gravity	
Boil Start Time	
Hop Addition 1 Added @	
Hop Addition 2 Added @	
Boil End Time	
Original Gravity	
Secondary Date	
Final Gravity	
Date	
Coffee added Date	
Packaging Date	

With this recipe (and all high alcohol beer recipes) We strongly encourage the use of multiple yeast packs or an appropriate yeast starter.

We recommend an 8-gallon primary fermenter or the use of a "blow-off" tube with your airlock.