

Ms. Cowdrey's Vegan Milk Coffee Stout (5 Gallons)

Grain Bill (specialty malts for flavor)

- 8 lbs Maris Otter (base malt)
 - 1 lb Flaked Oats (creaminess & body)
 - 12 oz Roasted Barley (dark roast flavor)
 - 8 oz Chocolate Malt (rich cocoa notes)
 - 8 oz Caramel/Crystal 60 (sweetness & balance)
 - 4 oz Black Patent (extra roast, use sparingly)
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Hops

- 1 oz East Kent Goldings (60 min boil) – mild bitterness, earthy flavor
- 0.5 oz Fuggle (15 min boil) – subtle aroma

Target **IBU: 30–35**

Other Ingredients

- 8 oz Maltodextrin (added last 10 min of boil – gives body & creaminess, vegan “milk sugar” substitute)
 - 4 oz Coconut Milk Powder or Oat Milk Powder (optional, for extra creaminess – add at flameout)
 - 6 oz Cold Brew Coffee (added at bottling/kegging for best freshness)
 - 4 oz Cacao Nibs (optional – steep in secondary with the coffee for mocha vibes)
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Yeast

- Wyeast 1084 Irish Ale, or Safale S-04 (English Ale yeast)
→ clean fermentation, allows roast + coffee flavors to shine
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Brewing Steps

1. **Mash** grains at 154 °F (68 °C) for 60 min (for balanced fermentable & unfermentable sugars).
 2. **Sparge & collect wort** (~6.5 gallons).
 3. **Boil** 60 min:
 - Add hops as listed.
 - Add maltodextrin at 10 min left.
 - Add oat/coconut milk powder at flameout (optional).
 4. **Chill wort** to ~68 °F (20 °C), pitch yeast.
 5. **Ferment** 2 weeks at 66–68 °F (19–20 °C).
 6. **Secondary (optional)**: Add cold brew coffee + cacao nibs, let sit 5–7 days.
 7. **Bottle/Keg** with priming sugar (for ~2.2 volumes CO₂).
 8. **Condition** at least 2 weeks — flavor improves greatly after 4–6 weeks.
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Flavor Profile

- **Aroma**: espresso, roasted malt, chocolate, hint of creaminess.
- **Taste**: bittersweet roast, smooth oats, touch of sweetness from maltodextrin & caramel malt, balanced bitterness.
- **Mouthfeel**: medium-bodied, velvety, creamy without dairy.

ABV: ~6%

IBU: ~32



Small-Batch Vegan Milk Coffee Stout (1 Gallon)

Ingredients

- **2 lbs light dry malt extract (DME)** – base sweetness/body
- **2 oz roasted barley** – deep coffee-like roast
- **2 oz chocolate malt** – cocoa notes
- **2 oz caramel/crystal 60 malt** – sweetness & color

- **2 oz flaked oats** – creaminess
 - **0.25 oz East Kent Goldings hops** (bittering, 60 min boil)
 - **0.1 oz Fuggle hops** (aroma, 15 min boil)
 - **1 oz maltodextrin powder** (last 10 min boil – body/creaminess)
 - **1 tbsp coconut milk powder or oat milk powder** (at flameout – optional)
 - **2 oz cold brew coffee** (added at bottling)
 - **1–2 tsp cacao nibs** (optional, steep in secondary for mocha vibes)
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Yeast

- Half a packet of **Safale S-04** (English Ale yeast) OR Nottingham Ale yeast.
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Equipment (basic kitchen setup)

- 1 large stockpot (at least 2–3 gallons)
 - 1-gallon glass jug (fermenter) + airlock
 - Fine mesh strainer or cheesecloth
 - Sanitizer (Star San or similar)
 - Bottles + caps or swing-top bottles
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Brewing Steps

1. Steep grains:

- Heat 1.5 quarts of water to ~155 °F (68 °C).
- Put roasted barley, chocolate malt, caramel malt, and oats in a muslin bag.
- Steep for 20 minutes, then remove bag.

2. Start the wort:

- Add 1.5 gallons of water to your pot.
- Stir in the steeping liquid + dry malt extract.
- Bring to a boil.

3. Boil (60 min total):

- At 60 min: Add bittering hops (East Kent Goldings).
- At 15 min: Add Fuggle hops.

- At 10 min: Stir in maltodextrin.
 - At flameout: Stir in coconut or oat milk powder (optional).
4. **Chill:**
- Cool wort quickly in an ice bath until ~70 °F (21 °C).
5. **Ferment:**
- Pour into sanitized 1-gallon jug, top up with water to 1 gallon.
 - Pitch yeast, attach airlock.
 - Ferment 10–14 days at room temp (65–70 °F).
6. **Secondary (optional):**
- Transfer to a clean jug. Add cacao nibs, steep 5 days.
7. **Bottling:**
- Dissolve 0.75 oz priming sugar in ¼ cup boiling water, cool, mix with beer.
 - Add cold brew coffee now (gives fresh flavor).
 - Bottle and cap.
8. **Condition:**
- Store bottles at room temp for 2 weeks, then chill and enjoy!
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Results

- **ABV:** ~5.5–6%
- **Flavor:** Roasty, smooth, lightly sweet with a creamy body, mocha-coffee vibes.
- **Mouthfeel:** Fuller than a regular stout thanks to oats + maltodextrin.

Vegan Stout-Style Coffee Drink (Non-Alcoholic)

Ingredients (2 servings)

- **1 ½ cups strong brewed coffee** (or cold brew concentrate for extra depth)
- **1 cup oat milk** (barista style works best)
- **2 tbsp cocoa powder** (unsweetened, for chocolatey roast notes)
- **2 tbsp maple syrup** (or brown sugar, for sweetness + body)

- **1 tsp molasses** (optional, gives stout-like richness)
 - **½ tsp vanilla extract**
 - **Pinch of sea salt** (enhances flavors)
 - **½ tsp malt powder or malted barley syrup** (optional, gives an authentic “beer-like” grainy sweetness — keep vegan by checking ingredients)
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Method

1. **Heat base:** In a small saucepan, whisk together oat milk, cocoa powder, maple syrup, and molasses. Heat over medium until hot but not boiling.
 2. **Add coffee:** Stir in brewed coffee (or cold brew for smoother, less acidic flavor).
 3. **Flavor balance:** Add vanilla and a pinch of salt. Taste and adjust sweetness.
 4. **Optional froth:** Use a milk frother or immersion blender to make it creamy and foamy (like a stout’s head!).
 5. **Serve:** Pour into mugs or stout glasses. Dust with a little cocoa or cinnamon on top.
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Flavor Notes

- **Roasty + Chocolatey** → from coffee + cocoa
- **Smooth + Creamy** → from oat milk
- **Malty Sweetness** → from maple syrup + optional malt powder
- **Stout Vibes** → dark, slightly bitter, rounded sweetness, creamy finish



Vegan Stout-Style Mocha Latte

Dessert

Ingredients (2 servings)

- **1 ½ cups strong brewed coffee** (or cold brew concentrate)
- **1 cup oat milk** (barista-style works best)
- **3 tbsp cocoa powder** (unsweetened)
- **3 tbsp maple syrup or coconut sugar**
- **1 tsp molasses** (for malty stout richness)
- **½ tsp vanilla extract**

- **Pinch of sea salt**
 - **2 tbsp vegan dark chocolate chips** (melty richness)
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Optional Toppings (go dessert-style!)

- Vegan whipped cream (coconut or oat-based)
 - Shaved dark chocolate or cocoa dusting
 - Crushed chocolate cookies (for “stout foam” texture)
 - Drizzle of vegan caramel sauce
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Method

1. **Make the base:** In a small saucepan, whisk together oat milk, cocoa powder, maple syrup, molasses, and a pinch of salt. Heat gently until smooth and hot.
 2. **Add the coffee:** Stir in brewed coffee and vanilla.
 3. **Chocolate richness:** Toss in the dark chocolate chips and whisk until fully melted into a silky mocha.
 4. **Froth it up:** Use a frother, whisk, or blender for a foamy, latte-like finish.
 5. **Serve dessert-style:** Pour into mugs or small dessert glasses. Top with vegan whipped cream, chocolate shavings, or crushed cookies.
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Flavor Profile

- **Deep + roasty** (coffee + cocoa)
- **Malty sweetness** (molasses)
- **Velvety + creamy** (oat milk + melted chocolate)
- **Dessert-like finish** with whipped cream & toppings



Ms. Cowdrey