

LAMINGTON STOUT

As the Aussie winter sets in, we all need a little dinky-di comfort food, right? And what could be more reassuringly Australian than a delicious lamington or a warming Coopers stout? Well, a lamington stout, that's what! Inspired by Great Aunt Matilda's secret lamington recipe (not really, but sounded good), and just in time for National Lamington Day (yes, there really is one), this luscious brew pours jet black to settle under a creamy pillowy head. All the aromas and flavours of our iconic little covered sponge are there – chocolate and coconut of course, plus hints of coffee and toffee, and rounded out with a lingering sweetness that's like enjoying dessert from a glass. So, here's cheers to the lamington.



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| Beer Style | Ale, Dark |
| Flavour Profile | Malty, Coffee, Roasty, Sweet, Chocolate |
| Alcohol Content | 6.5 |
| Colour (EBC) | 138 |
| Bitterness (IBU) | 43 |
| Volume | 22L |
| Difficulty | Advanced |

INGREDIENTS

- 1 x 1.7kg Coopers Irish Stout
- 1 x 1.5kg Thomas Coopers Light Malt Extract
- 1 x 1kg Coopers Brew Enhancer 3
- 1 x 250g Chocolate Malt Grains
- 1 x 250g Desiccated Coconut
- 2 x Tablespoons Cocoa Powder
- 1 x 11.g Safale US-05 Dry Yeast
- 1 x 250g Coopers Carbonation Drops



1. MIX

- *The Day Before:* Line a pot (at least 5 litres) with a mesh cleaning cloth (pulled straight from the pack).
- Place the grain in a plastic zip-lock sandwich bag and crack them using a rolling pin.
- Add the cracked Chocolate grain and 2 litres of cold water, fit the lid and sit in the fridge overnight.
- *Brew Day:* Remove from the fridge then gather up the corners of the mesh cloth and lift, allowing the liquid to drain from the grains back into the pot.
- Place the strained liquid onto the stovetop and bring to the boil for 5 minutes.
- Remove from the heat and add the Cocoa Powder and steep for 5 minutes.
- Set the pot in a cold/ice water bath to cool (about 15 mins).
- Strain the liquid into the Fermenting Vessel (FV).
- Add the Coopers Irish Stout, Light Malt Extract and the Brew Enhancer 3 to the FV and stir to dissolve (don't be concerned if there are lumps they will dissolve over time).
- Top up with cold tap water to the 18 litre mark.
- Check the temperature and top up to the 22 litre mark with warm or cool water (refrigerated if necessary) to start the brew at 18°C- 20°C.
- Sprinkle the Safale US-05 and the yeast from the brew can and fit the lid.

2. BREW

- Place the FV in a location out of direct sunlight and try to ferment between 18C - 22C.
- Fermentation should take 7 to 14 days.
- On about day 3 after the foam (Krausen) has collapsed, lightly toast your desiccated coconut in a pan on a low heat, just until its golden.
- Add the coconut (we recommend wrapping in a mesh cleaning cloth, pulled straight from the wrapper) into the FV. Let ferment for a further 4 days.
- At around day 7 check the specific gravity (SG).
- Check the SG again the following day and so on.

3. BOTTLE

- The brew is ready once the SG has stabilised over a couple of days.
- Gently fill clean PET bottles to about 3cm from the top.
- Add 2 carbonation drops per bottle and secure the caps.
- Store the bottles upright in a location out of direct sunlight.

4. ENJOY

- After at least two weeks, check for sufficient carbonation by squeezing the bottles.
- Bottles kept unrefrigerated should improve with age.
- When ready to drink, chill the bottles upright.
- The chilled beer may be poured into clean glassware, leaving the sediment behind.
- Expect the alcohol content to be approximately 6.5% ABV.

