



CREAM STOUT

Style: Sweet Stout – Similar to Watneys Cream Stout

Black in color with a creamy, dark tan head. With an aroma rich in roasted malt and toffee it has a silky dry aftertaste.

Batch Size: 5 Gal
OG: 1.048
FG: 1.014-1.015
IBU: 21
SRM: 98
ABV: 4.2%

Recipe CK00004

GRAINS

12 oz. Caramel 60L
12 oz. Chocolate Malt
4 oz. Flaked Barley
4 oz. Roasted Barley
4 oz. Blackprinz
4 oz. Midnight Wheat
4 oz. Carapils

EXTRACTS/ADJUNCTS

6.5 lb. Light LME
8 oz. Maltodextrin

1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

1.4 oz. Fuggle (60 min.)

YEAST: 1st choice – WLP013 London Ale Yeast

2nd choice – WLP007 Dry English Ale Yeast

Brewing Instructions

1. Steep grains for 30 minutes @ 155 degrees.
2. Discard grain bag and bring kettle to a boil.
3. Add extracts stirring constantly until dissolved.
4. Lower heat and add first addition hops. 60 minute boil begins now. At this point you must not leave the kettle unattended – if a boil over begins, turn down the heat.
5. Raise heat to create a rolling boil.
6. Continue to add remaining ingredients as necessary. (note. times are based on remaining boil duration – example: (30 mins.) means add the ingredient when 30 minutes remain on the timer)
7. When boil is complete, turn off heat.
8. Cool the wort (unfermented beer) to 75 degrees.
9. Transfer to fermenter.
10. Aerate thoroughly, and then pitch the yeast.