



IRISH STOUT

Style: Dry Stout – Similar to Guinness Extra Stout

Brownish-black in color it has a light tan, rocky head. Malty with a hint of sourness it has a dry-roasted aftertaste.

Batch Size: 5 Gal
OG: 1.044-1.045
FG: 1.010-1.011
IBU: 40
SRM: 54
ABV: 4.2%

Recipe CK00014

GRAINS

12 oz. Roasted Barley
4 oz. Caramel 60L
4 oz. Flaked Barley
3 oz. Acidulated Malt
2 oz. Black Malt

EXTRACTS/ADJUNCTS

6 lb. Light LME
1 Whirlfloc Tablet (15 min.)

HOPS/SPICES

1 oz. Willamette (60 min.)
1/2 oz. Kent Golding (60 min.)

YEAST: 1st choice – WLP004 Irish 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.