



# Irish Stout (All Grain)

*Dry Stout is black beer with a dry-roasted character thanks to the use of roasted barley. The emphasis on coffee-like roasted barley and a moderate degree of roasted malt aromas define much of the character. Hop bitterness is medium to medium high.*

Grain Bill	
7.25 lbs.	Maris Otter
2.0 lbs.	Flaked Barley
1.0 lbs.	Roasted Barley
0.5 lbs.	Kiln Coffee
0.25 lbs.	Dark Chocolate

Boil Additions	
60 Min	1.5 oz. Hop Pack

Fermentation	
Yeast Options:	Imperial - A10
Wyeast 1084	S-04
Omega OYL - 005	Nottingham

Specs:	
Expected O.G. @ 70-75% Eff	1.048-1.052
Expected F.G.	1.008-1.012
IBU	26-32
Expected ABV	~5.0 %
SRM	32
Volume	5-5.25 Gal.

Brewer: \_\_\_\_\_

Assistant: \_\_\_\_\_

Date: \_\_\_\_\_

Original Gravity: \_\_\_\_\_

Final Gravity: \_\_\_\_\_

Mash Schedule	Temp	Duration
Saccharification Rest	148-150 F°	60 Min
Mash Out	170 F°	10 Min

### Instructions:

*Mash in with 3.5-4.0 gallons of water for 60 minutes or until starch conversion is complete.*

*Mash out at 170 F° Vorlauf to clear wort then sparge w/ 6-7 gallons water. Collect approximately 7.5-8 gallons of wort and bring to a boil.*

*Add hops according to schedule on the left. You have some time after the first hop addition, we suggest a snack, perhaps something savory, Corned Beef and Veggies anyone?*

*After 60 minutes of boiling, chill wort and transfer to a clean and sanitized fermentation vessel. (Approximately 5-5.5 gallons of wort) Aerate well and add chosen yeast starter.*

*Ferment at 64-68 F° until fermentation subsides then rack to a secondary vessel (if desired)*

*After fermentation is complete rack to bottles or keg.*

### Brewer's Notes:

