

Stout

Description: This recipe will produce a dark, bitter stout. Changing the cooling gravity will alter the level of sweetness in the beer. The beer needs to have a sweet palate to balance the bitterness from the hops and the astringency from the roast malt.

Original Gravity	1049 or 12.2 Brix
Alcohol by Volume	5.0%
Colour	150 EBC or 57 ASBC
Bitterness	40 EBU

Malts:

Pale Ale Malt	79%
Wheat Malt	7.5%
Crystal Malt (160-180 EBC or 70-80 ASBC)	6%
Black Malt (1300 EBC or 500 ASBC)	7.5%

Mashing:

Mash-in at 65C and hold for	60 minutes
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Sparge or lauter at 75C

Hops and Boiling:

All bitterness is derived from the main hop added at the start of boil – hops to use Northern Brewer or Target or a mixture of both

Total boil time 90 minutes

Fermentation and Maturation:

Cool the wort to 16C and pitch with a suitable Irish Ale yeast Wyeast 1084. Fermentation should be approximately 6 to 8 days, with a maximum fermentation temperature of 21C. When the gravity reaches 1011 or 2.7 Brix cool the beer. Allow the beer to mature for at least 14 days at 0 to 2C.