

Irish Stout

Dark and roasty, our stout has plenty of coffee-like richness and the super-thick head you expect.

Ingredients

6.6 lb. Coopers Light Malt Extract
¾ lb. M & F Roasted Barley Malt 675° L
¼ lb. Briess Crystal Malt 20° L
1 oz. Phoenix (Bittering)
Wyeast # 1084XL Irish Ale Yeast

Statistics

O.G.	1.050
F.G.	1.013
ABV	6.0%

Procedure

A *few hours before you begin to brew*, prepare your liquid yeast according to the package instructions.

1. Divide the cracked grains between 2 of the muslin bags (½ pound per bag) and add them to your brew kettle along with 1½ gallons of cold water. Heat slowly.
2. Steep the grains in hot water (about 145° – 160° F) to extract flavor and color – do not allow to boil. After about 30 minutes, remove the grain bags and then bring the water to a boil.
3. Remove the pot from the heat and add the cans of malt extract. Keep the kettle off the burner and stir until the malt extract is *completely* dissolved.
4. Put the pot back on the burner and bring it back to a boil. Avoid messy boil-overs by reducing the heat or momentarily removing the pot from the heat. Once boiling commences, place the bittering hops in 2 muslin bags (no more than 1 oz per bag), add them to the pot, and set your timer to boil for 1 hour.
5. After 45 minutes of boiling add ½ teaspoon of Irish moss (or 1 whirlfloc tablet) which can help clarify your beer (optional).
6. After 60 minutes of boiling, turn off the heat. Remove the hop bags from the kettle. Put a lid on your pot and cool it in an ice bath (use your sink) for about 30 minutes.
7. Pour 2 gallons of cold water into your *sanitized* fermenter, add the cooled wort (the stuff in your pot), and top up with additional water to 5 gallons. Pouring from a few feet above the fermenter can help to aerate, and you may want to pour the wort through a sanitized kitchen strainer to remove any sediment (especially if you used pellet hops). You should then stir vigorously with a sanitized spoon.
8. Make sure that the temperature of your wort in the fermenter is below 80° F before adding the yeast. (At this point we recommend that you take a hydrometer reading.) Sanitize the yeast pack and the scissors before opening the yeast. Add the yeast to the wort.
9. Store the fermenter where the temperature will be a fairly constant 65° – 70° F. Active fermentation may take only a few days, or it can last up to 2 weeks. A hydrometer reading is a great way to determine when the fermentation is done. Otherwise, keep the beer in the primary fermenter for 2 weeks (make sure there are no signs of active fermentation for last 2-3 days).
10. When you're ready to bottle, siphon the beer into your sanitized bottling bucket, leaving the yeast sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes (until it dissolves) before stirring it gently into the beer. Bottle as usual.

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