

Dry Irish Stout

The Numbers

Batch Size: 6 gallons

OG: 1.045

IBU: 35

Color: 29 SRM

The Malts	Weight	Percent
Maris Otter Pale Malt	3.9 kg (8.6 lbs)	81.2
Flaked Barley	0.45 kg (1.0 lbs)	9.4
Black Roasted Barley (500L)	0.45 kg (1.0 lbs)	9.4

The Hops	Weight	IBUs
Fuggles (5.5% AA) 60 minutes	42 g (1.5 ozs)	28.7
East Kent Goldings (5% AA) 30 minutes	24 g (0.5 ozs)	6.6

The Yeast

White Labs WLP004 Irish Ale, Wyeast 1804 Irish Ale, or Fermentis US-05 dry yeast.

The Process

Mash at 122 F (50 C) for 15 min, then raise to 150 F (65.5 C) for 45 min

Ferment at 67 F (19 C)

Carbonate at 1.0 to 1.5 volumes – helps provide smoother, creamier mouthfeel in such a low gravity beer.