



# Mickey Finn's Classic Dry Irish Stout (All Grain)



How would you describe the taste of an Irish pub in your pint? You might say, "Jaysus, O'Reilly! This fine stout reminds me of the days when me mammy mistook the Guinness bottle for me baby bottle and nursed me happily to sleep!" Whatever words come to mind, your tastes will transport you to a dark lane in a Dublin pub, where you gaze with wonder upon this stout before you, with its tanned creamy head forming a frothy blanket above that pitch black brew, and when your lips meet that brew below, you'll be pleasantly greeted with the bittersweet roasty and nutty flavors giving way to the dry, mocha finish. And wherever you set your empty pint, remember, your heart will always be in Ireland.

### Just the Facts, Ma'am:

BJCP Style: 13A. Dry Irish Stout  
Original Specific Gravity: 1.042 - 1.046  
Final Specific Gravity: 1.010 - 1.014  
Recipe Calculation Efficiency: 75%  
Recommended Secondary Aging: No  
Liquid Yeast Starter Recommendation: No, but it helps!  
Total Boiling Time: 60 Minutes  
Alcohol by Volume: 4.2%  
Color: 38 SRM (Black enough to scare a leprechaun!)  
International Bittering Units: 38  
Time to Awesome Drinkability: 4 Weeks!

### Brew Statistics:

Brew Day Date ( / / )  
Original Specific Gravity: \_\_\_\_\_  
My Efficiency: \_\_\_\_\_  
Final Specific Gravity: \_\_\_\_\_  
Secondary Rack Date ( / / )  
Bottling / Kegging Date ( / / )  
Date I Drank Last Beer (This Stinks) ( / / )

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

### Ingredients:

#### Grains & Wort Additives:

5.8 lbs British 2-Row Malt  
0.8 lbs Light Wheat Malt  
14 oz Roasted Barley  
8 oz Flaked Barley

#### Hops & Hop Addition Schedule:

1 oz E.K. Goldings Hops (Bittering, 60 Minutes)  
1 oz Challenger Hops (Bittering, 60 Minutes)

#### Yeast:

Liquid Yeast: Wyeast 1084 Irish Ale Yeast  
Or  
Dry Yeast: Safale S-04 Ale Yeast or Cellar Science English Dried Ale Yeast

#### Brewing Supplies & Flavors:

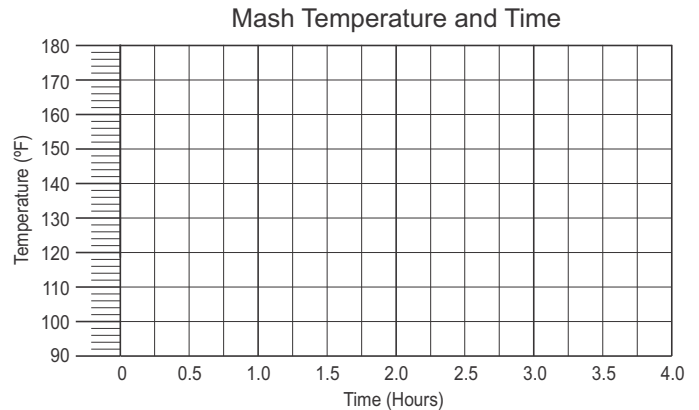
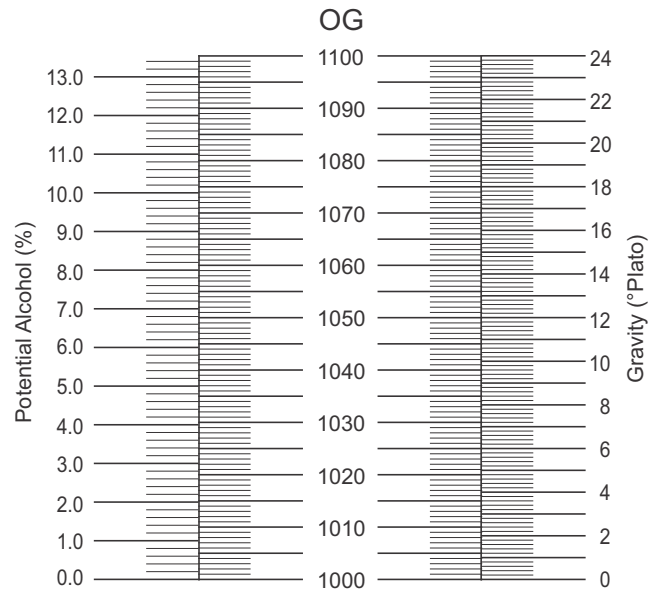
5 oz Priming Sugar

#### Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

### Mash Schedule:

Saccharification Rest: 150°F for 60 Minutes  
Mash-Out: 168°F for 5 Minutes



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Well, that was easier than making a shoe stink! My brew buddy had a problem, though. Okay, perhaps he drank a few too many home brews during the afternoon. Go figure! But here's the conundrum: now that he's seeing double, he claims we just brewed a ten gallon batch!

