

DRY IRISH STOUT (All Grain)

Official NORTHERN BREWER Instructional Document

Arguably Ireland's most famous export, dry stout has a loyal following all over the world. Our kit has a pronounced roasty, coffee-like flavor and aroma, imparted by a generous helping of roasted barley. Hop bitterness enhances the dryness, and the medium body makes for a very drinkable dark beer. This is one of the most popular styles among home brewers; after a few pints, you'll understand why.

O.G: 1.042 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 6 lbs. English Maris Otter
- 2 lbs Flaked Barley
- 1 lb English Roasted Barley

BOIL ADDITIONS & TIMES

- 1.5 oz. Cluster (60 min)

YEAST

- DRY YEAST (DEFAULT):

Safale S-04 Ale Yeast.
Optimum temp: 64°-75° F

- LIQUID YEAST OPTION:

Wyeast 1084 Irish Ale Yeast.
Apparent attenuation: 71-75%. Flocculation: medium.
Optimum temp: 62°-72° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1.5 oz. Cluster (60 min)

YEAST

DRY YEAST (DEFAULT):

Safale S-04 Ale Yeast.

Optimum temp: 64°-75° F

LIQUID YEAST OPTION:

Wyeast 1084 Irish Ale Yeast.

Apparent attenuation: 71-75%. Flocculation: medium.

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