

Irish Stout (EX)

When a brewery offered a stout and a porter, the stout was always the stronger beer (it was originally called a “Stout Porter”). Modern versions are brewed from a lower OG and no longer necessarily reflect a higher strength than porters. This is typically a draught product today; bottled versions are typically brewed from a higher OG and are usually called Extra Stouts. Regional differences exist in Ireland, similar to variability in English Bitters. Dublin-type stouts use roasted barley, are more bitter, and are drier. Cork-type stouts are sweeter, less bitter, and have flavors from chocolate and specialty malts. Commercial examples of this style are almost always associated with a nitro pour. Do not expect traditional bottle-conditioned beers to have the full, creamy texture or very long-lasting head traditionally associated with nitrogen dispense.

Please note: The brewing and fermentation procedures can be changed as you see fit. Our instructions are based on brewing this beer with our small shop system, or our personal brewing equipment. There may be some differences in your own brewday procedure.

RECIPE STATS

Est. SG: 1.035-1.040

Est. FG: 1.008-1.012

IBU: 40

SRM: 40

ABV: 4%

INGREDIENTS

5.75 lbs Golden Light LME

8 oz Flaked Barley

8 oz Chocolate Malt (500L)

8 oz Roasted Barley

1 oz East Kent Goldings Hops

2 oz Fuggle Hops

Irish Ale (Wyeast 1084) or Safale English Ale (S-04)

BREWDAY NOTES

BREW

Heat 3-4 gallons water to 150-170°F. Add your muslin bag of steeping grains and steep for 30 minutes. Remove the kettle from the heat, remove the grain bag and add ¼ to ½ of your extract. Congratulations! you’ve made wort.

Return the kettle to heat and bring the wort to a boil. Once you have a steady boil, add the hops according to the schedule below. Stir in the rest of the extract. Chill to 70-80°F, transfer to a fermenter, top up to 5 gallons and pitch yeast.

HOP ADDITIONS

1 oz East Kent Goldings @60 min

1 oz Fuggle @20 min

1 oz Fuggle @10 min

FERMENTATION

GUIDELINES

Chill wort to 60°F and pitch yeast. Ferment around 65°F.