

## RECIPE DETAILS



### True To Style – All Grain Recipe Kits - Dry Stout

Inspired by our Dublin Draught Stout Recipe, you can expect a dry finish to this deeply recognisable stout, with a soft creamy head. This beer is wonderful bottle conditioned but also served through a keg, ideally coupled with a stout spout on your tap to enhance that amazingly creamy head.

#### Ingredients Included

**Crisp Malt – Roasted Barley 540g**

**Crisp Malt – Best Pale 2740g**

**Morning Flake – Rolled Barley Flakes 1300g**

**Goldings (East Kent Goldings) T90 Pellets 80g**

**WHC Dried Yeast – Old English – 11g Packet (1 pack)**

**ProMix - 1**

**Finings - BrauSol - 1**

**Dextrose Priming Sugar - 200g**

#### Method:

Beer Style (main): Stout

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Batch Size: 23

Original Gravity: 1.038

Final Gravity: 1.006

ABV %: 4.2

IBU: 45

Estimated Mash efficiency: 80

#### Liquor Volumes (Estimated):

Mash - 15.5L

Sparge - 17L

Total - 32.5L

#### THE MASH:

Temperature °C (Step 1): 66

Length (mins) (Step 1): 60

Temperature °C (Step 2): 76

Length (mins) (Step 2): 10

#### THE BOIL

**Boil time (mins): 90**

#### Hop / kettle additions and timing:

East Kent Goldings 80g @ 60min

**ProMix: 1 sachet @15min**

**Yeast - WHC – Saturated: – 1 Packet**

**Fermentation temperature/steps:** 18c – 7-10 days

primary fermentation. raise to 20c at the end of fermentation to allow for a Diacetyl rest

**BrauSol:** Add into the fermenter 2 days before packaging

#### Dextrose Priming Sugar:

Please refer to our online calculator -

[www.themaltmiller.co.uk/priming-sugar-calculator](http://www.themaltmiller.co.uk/priming-sugar-calculator)