

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 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 - 18L

Sparge - 10L

Total - 28L

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: Add in the last 15min of the boil

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



