

# BIG HONKIN' STOUT (All Grain)

Official NORTHERN BREWER Instructional Document

We took inspiration from American-style foreign stouts for this recipe, combining high bitterness and gravity and an intense roasted grain character to make a pitch-black ale that can't be ignored. Strong, dark roast coffee with a shot of hops and background notes of tar, dark fruit, and caramelized sugar in the nose, giving way to a big mouthful of malt, roast grain, and more hops with a lingering bittersweet finish.

**O.G: 1.068 READY: 2 MONTHS**

Suggested fermentation schedule:

- 1-2 weeks primary; 4 weeks secondary;  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 12 lbs. Rahr 2-Row malt
- 0.75 lbs. English Black Malt
- 0.5 lbs. English Roasted Barley
- 0.25 lbs. Briess Caramel 120
- 0.25 lbs. Weyermann Carafa III

## BOIL ADDITIONS & TIMES

- 2 oz. Willamette (60 min)
- 1 oz Cascade (15 min)
- 1 oz Cascade (1 min)

## YEAST

### - DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast.  
Optimum temp: 59°-75° F

### - LIQUID YEAST OPTION:

Wyeast 1332 Northwest Ale Yeast.  
Apparent attenuation: 67-71%. Flocculation: high.  
Optimum temp: 65-75° F.

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 170° F for 10 minutes

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