

# RYE STOUT (All Grain)

Official NORTHERN BREWER Instructional Document

An American-style stout brewed with American rye malt, plus chocolate rye in the specialty grain blend - think oatmeal stout, but with an oilier mouthfeel and pumpernickel-bread overtones thanks to the spicy, earthy character of rye.

## O.G: 1045 READY: 4 WEEKS

Suggested fermentation schedule:

- 2 weeks primary; 2 weeks bottle conditioning

## MASH INGREDIENTS

- 5.75 lbs. Rahr 2-row Pale
- 1.5 lbs. Briess Rye Malt
- 0.75 lbs. Briess Caramel 40L
- 0.5 lbs. Weyermann Chocolate Rye
- 0.5 lbs. English Black Malt
- 0.5 lbs. English Dark Crystal

## BOIL ADDITIONS & TIMES

- 0.75 oz. Warrior (60 min)

## YEAST

### - DRY YEAST (DEFAULT):

Fermentis Safale S-04  
Optimum temperature: 64-75°F.

### - LIQUID YEAST OPTION:

Wyeast 1450 Denny's Favorite 50.  
Optimum temperature: 60-70° 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

0.75 oz. Warrior (60 min)

## YEAST

### DRY YEAST (DEFAULT):

Fermentis Safale S-04  
Optimum temperature: 64-75°F.

### LIQUID YEAST OPTION:

Wyeast 1450 Denny's Favorite 50.  
Optimum temperature: 60-70° F.