

# SWEET STOUT (All Grain)

Official NORTHERN BREWER Instructional Document

A jet-black ale with a roasted-malt character that's offset by residual sweetness and full body - think of sweetened black coffee. De-bittered black and chocolate malts yield a pronounced - but not harsh - roast grain quality, while lactose (an unfermentable milk-based sugar) yields a rich sweetness and creamy mouthfeel. Very nice as an after-dinner drink instead of coffee, or with chocolate desserts.

**O.G: 1.054 READY: 6 WEEKS**

Suggested fermentation schedule:

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

## MASH INGREDIENTS

- 8 lbs. English Maris Otter
- 0.5 lbs Weyermann Carafo III
- 0.5 lbs English Chocolate Malt

## BOIL ADDITIONS & TIMES

- 1 oz Willamette (60 min)
- 1 lb Lactose (60 min)

## YEAST

### - DRY YEAST (DEFAULT):

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

### - LIQUID YEAST OPTION:

Wyeast 1098 British Ale.  
Optimum temperature: 64-75° 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

1 oz Willamette (60 min)

1 lb Lactose (60 min)

## YEAST

### DRY YEAST (DEFAULT):

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

### LIQUID YEAST OPTION:

Wyeast 1098 British Ale.  
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