

BEERSMITH RECIPE

# BEERSMITH'S DRY IRISH STOUT All-Grain

O.G: 1.039 READY: 6 WEEKS

## FERMENTATION SCHEDULE

1-2 Weeks Primary

1-2 Weeks Secondary

2 Weeks Bottle Conditioning



This recipe was published on Beersmith.

Brew Builder takes the recipe you choose and converts it to an easy to purchase kit.

Each kit is made true to the exact specifications of the author.

Brew Builder kits are guaranteed fresh! Every all-grain kit is built on demand as orders are received.

Rest assured that you are getting the same high quality ingredients found in all Northern Brewer kits.

## INGREDIENTS

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### BATCH VOLUME

5 gal

### MASH

- 5 lbs English Pale Malt
- 2 lbs Flaked Barley
- 1 lbs Black Malt

### HOPS

- 2 oz Goldings

### YEAST

- Wyeast 1084 Irish Ale

### \*NOT INCLUDED

This kit doesn't include the items below. They are sold in bulk and many brewers have a supply on hand:

- 5 oz Priming Sugar *Save for Bottling Day*
- 0.25 tsp Irish Moss

## SCHEDULE

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### SINGLE INFUSION MASH

Sacch' Rest: 152°F 60 min

Mashout: 168°F 10 min

### BOIL ADDITIONS & TIMES

- 2 oz Goldings *First Wort Hops*
- 0.25 tsp Irish Moss 10 min

### YEAST

- Wyeast 1084 Irish Ale Yeast  
*Optimum Temperature: 62°-72° F*