

BEERSMITH RECIPE

WAKE-N-BAKE STOUT All-Grain

O.G: 1.069 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

BATCH VOLUME

6 Gal

MASH

- 12.5 lbs Rahr 2-row
- 1.5 lbs Caramel 80L
- 1.28 lbs Flaked Barley
- 1.28 lbs Fawcett Oat Malt
- 0.55 lbs Black Malt
- 0.55 lbs Chocolate Malt
- 0.55 lbs Roasted Barley

HOPS

- 1 oz Chinook
- 1 oz Nugget

YEAST

- White labs WLP051 California Ale V

*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*
- 1 tsp Irish Moss

SCHEDULE

SINGLE INFUSION MASH

Sacch' Rest: 152°F 60 min

Mashout: 168°F 10 min

BOIL ADDITIONS & TIMES

- 1 oz Chinook 60 min
- 1 oz Nugget 30 min
- 1 tsp Irish Moss 10 min

YEAST

- White labs WLP051 California Ale V
Optimum Temperature: 66°- 70°F