



Sweet STOUT



CUT THIS OUT FOR
YOUR TAP HANDLE

SWEET STOUT

SUGGESTED YEAST

White Labs: WLP002 English
Wyeast: 1968 London ESB
Omega: OYL006 British Ale I
Imperial: A09 Pub
CellarScience Dry: ENGLISH
Fermentis Dry: S-04 English

LME KIT

- 6 lbs Ultralight Liquid Extract

SPECIALTY MALTS:

- 1 lb Black Patent
- 12 oz Crystal 75°L

DME KIT

- 5 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Black Patent
- 12 oz Crystal 75°L

ALL-GRAIN KIT

- 8 lbs 2-Row

SPECIALTY MALTS:

- 1 lb Black Patent
- 12 oz Crystal 75°L

HOPS

- 2 oz Cascade – Boil 60 min

OTHER ADDITIONS

- 1 lb Lactose – Boil last 10 minutes
- Clarifier – Boil last 5 minutes



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT172

SWEET STOUT

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. Add the lactose for the last 10 minutes of the boil. We recommend a fermentation temperature in the 65–68°F range.

BREWING ALL-GRAIN?

Scan the QR code to the right for a copy of our All Grain Brewing Instructions.



NEED HELP?

SEARCH

SWEET STOUT KIT
on [MoreBeer.com](https://morebeer.com)
to see detailed brewing
instructions & descriptions

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BREW DAY QUESTIONS?

Our friendly staff
are ready to help!

GIVE US A CALL
800-600-0033
OR EMAIL US 24/7
info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY
1.045–52

ACTUAL O.G.

SRM: 36–38

IBU'S: 37–42

EST. ABV %: 4.5–4.8

ACTUAL ABV %:

DATE BREWED:

NOTES:

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE:

APPEARANCE

AROMA

TASTE

OVERALL

REVIEW THIS KIT ON [MOREBEER.COM](https://morebeer.com)

RECORD KEEPING



DATE BREWED

GALLONS IN FERMENTER

ORIGINAL GRAVITY

TEMP OF WORT AT PITCH

LAG TIME

FERMENTATION TEMP

DAYS IN FERMENTER

FINAL GRAVITY

YEAST STRAIN

FOR ALL GRAIN BREWERS



STRIKE WATER TEMP

MASH TEMP

BREWING CALCULATORS

morebeer.com/calc

Use our free online Brewing Calculators to calculate Alcohol %, Boil Off %, Hydrometer Correction, & More!