



B3 STOUT

CUT THIS OUT FOR
YOUR TAP HANDLE

B3 STOUT

LME KIT

- 8 lbs Ultralight Liquid Extract
- 4 oz Maltodextrin

SPECIALTY MALTS:

- 1 lb Roasted Barley
- 8 oz Munich
- 8 oz Carapils

DME KIT

- 6.5 lbs Light Dry Extract
- 4 oz Maltodextrin

SPECIALTY MALTS:

- 1 lb Roasted Barley
- 8 oz Munich
- 8 oz Carapils

ALL-GRAIN KIT

- 8 lbs 2-Row
- 2 lbs Munich
- 1 lb Flaked Barley

SPECIALTY MALTS:

- 1 lb Roasted Barley
- 8 oz Munich
- 8 oz Carapils

HOPS

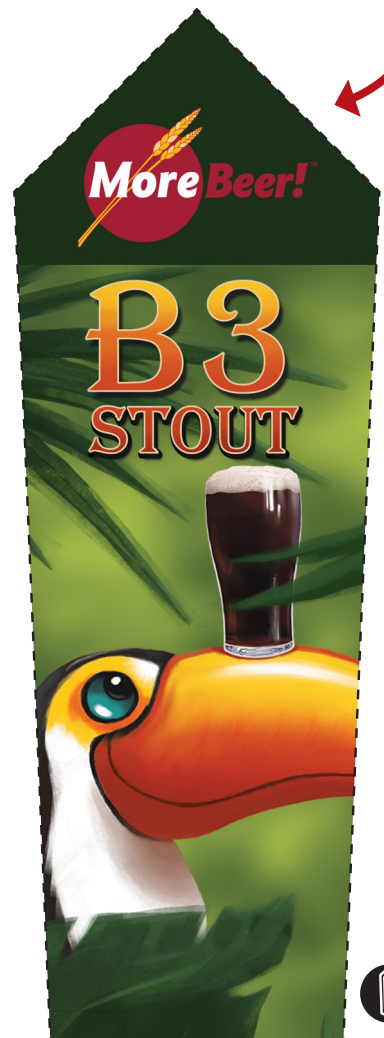
- 1.5 oz Northern Brewer – Boil 60 min
- 1 oz Kent Goldings – Boil last 1 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min

SUGGESTED YEAST

White Labs: WLP001 California
Wyeast: 1056 American
Imperial: A07 Flagship
Omega: West Coast Ale I
CellarScience Dry: CALI
Fermentis Dry: US-05 American



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT180

B3 STOUT

RECIPE TIPS

B3 Stout is one of our most recommended kits for beginner homebrewers, but the taste will satisfy even the most wily brew veteran. Similar to Guinness but with reduced bitterness and more malt flavor. If you're brewing the all-grain version, we recommend mashing at 153°F. We suggest a fermentation temperature close to 68°F.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

B3 STOUT
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
1.056–65

ACTUAL O.G.

SRM: 29

IBU'S: 40–43

EST. ABV %: 5.6–6.4

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!