



OLD BEARDED STOUT

SUGGESTED YEAST
 White Labs: WLP007 Dry English
 Wyeast: 1098 British
 Imperial: A10 Darkness
 Omega: OYL006 British Ale I
 CellarScience Dry: ENGLISH
 Fermentis Dry: S-04 English

LME KIT

- 10 lbs Ultralight Liquid Extract
- 2 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Crystal 120°L
- 1 lb Carastan
- 8 oz English Brown Malt
- 8 oz Chocolate Malt
- 4 oz Roasted Barley

DME KIT

- 10 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Crystal 120°L
- 1 lb Carastan
- 8 oz English Brown Malt
- 8 oz Chocolate Malt
- 4 oz Roasted Barley

ALL-GRAIN KIT

- 12 lbs 2-Row
- 2 lbs Light Dry Extract

SPECIALTY MALTS:

- 1 lb Crystal 120°L
- 1 lb Carastan
- 8 oz English Brown Malt
- 8 oz Chocolate Malt
- 4 oz Roasted Barley

HOPS

- 1 oz Apollo™ – Boil 60 min
- 1 oz Northern Brewer – Boil last 45 min
- 1 oz Willamette – Boil last 15 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min

XKIT269



FITS OUR TAP HANDLE D1282 PERFECTLY



OLD BEARDED STOUT

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 152°F. We recommend a fermentation temperature in the 66–68°F range.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

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

LEARN MORE

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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
1.083–93

ACTUAL O.G.

SRM: 38–39

IBU'S: 70–80

EST. ABV %: 8.5–10

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/calculator

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