



Neapolitan STOUT



CUT THIS OUT FOR
YOUR TAP HANDLE

NEAPOLITAN STOUT

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

LME KIT

- 8 lbs Pale Liquid Extract

SPECIALTY MALTS:

- 8 oz Crystal 60°L
- 8 oz Chocolate Malt
- 4 oz Black Patent

DME KIT

- 6.5 lbs Light Dry Extract

SPECIALTY MALTS:

- 8 oz Crystal 60°L
- 8 oz Chocolate Malt
- 4 oz Black Patent

ALL-GRAIN KIT

- 12 lbs 2-Row

SPECIALTY MALTS:

- 8 oz Crystal 60°L
- 8 oz Chocolate Malt
- 4 oz Black Patent

HOPS

- 1 oz Columbus – Boil 60 min

OTHER ADDITIONS

- Clarifier – Boil last 5 min
- 4 oz Strawberry Flavoring – Boil last 1 min
- 3 Vanilla Beans – Added post fermentation 5 days before packaging
- 4 oz Cacao Nibs – Added post fermentation 5 days before packaging



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT286

NEAPOLITAN STOUT

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. Add the strawberry flavoring for the last minute of the boil. We recommend a fermentation temperature in the 66–68°F range. Add the vanilla beans and cacao nibs to your fermenter 5 days before packaging. Before adding the vanilla beans, use a knife to slice them open lengthwise.

BREWING ALL-GRAIN?

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



NEED HELP?

SEARCH

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

LEARN MORE

Over 250 Articles at
morebeer.com/articles
&
Over 125 Videos at
morebeer.com/videos

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
1.060–65

ACTUAL O.G.

SRM: 28

IBU'S: 46

EST. ABV %: 6.2

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!