



# IRISH STOUT

CUT THIS OUT FOR  
YOUR TAP HANDLE

## IRISH STOUT

### SUGGESTED YEAST

White Labs: WLP004 Irish  
Wyeast: 1084 Irish  
Imperial: A10 Darkness  
Omega: OYL006 British Ale I  
CellarScience Dry: ENGLISH  
Fermentis Dry: S-04 English

### LME KIT

- 6 lbs Ultralight Liquid Extract

#### SPECIALTY MALTS:

- 3 lbs British Pale
- 1 lb Roasted Barley
- 1 lb Flaked Barley

### DME KIT

- 5 lbs Light Dry Extract

#### SPECIALTY MALTS:

- 3 lbs British Pale
- 1 lb Roasted Barley
- 1 lb Flaked Barley

### ALL-GRAIN KIT

- 10 lbs Pale Malt

#### SPECIALTY MALTS:

- 1 lb Roasted Barley
- 1 lb Flaked Barley

### HOPS

- 1 oz Magnum – Boil 60 min

### OTHER ADDITIONS

- Clarifier – Boil last 5 min



FITS OUR TAP HANDLE D1282 PERFECTLY

XKIT310

# IRISH STOUT

## RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. We recommend a fermentation temperature in the 68–70°F range.

## BREWING ALL-GRAIN?

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



## NEED HELP?

### SEARCH

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

### LEARN MORE

Over 250 Articles at  
[morebeer.com/articles](https://morebeer.com/articles)  
&  
Over 125 Videos at  
[morebeer.com/videos](https://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](mailto:info@morebeer.com)

## BEER STATS

EST. ORIGINAL GRAVITY  
1.060–64

ACTUAL O.G.

SRM: 35

IBU'S: 43

EST. ABV %: 6

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](https://morebeer.com/calc)

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