



IRISH STOUT

CUT THIS OUT FOR
YOUR TAP HANDLE

IRISH STOUT

SUGGESTED YEAST

White labs: WLP004 Irish

Wyeast: 1084 Irish

Giga: British Ale #1

Imperial: A10 Darkness

Fermentis Dry: Safale US-05



EXTRACT (KIT310)

6 lbs Light Malt Extract



SPECIALTY MALTS

3 lbs British Pale

1 lb Black Roasted Barley

1 lb Flaked Barley



ALL-GRAIN (KIT476)

10 lbs British Pale



SPECIALTY MALTS

1 lb Black Roasted Barley

2 lbs Flaked Barley



HOPS

1 oz Magnum – Boil 60 min



OTHER ADDITIONS

Clarifier – Boil last 5 min



IRISH STOUT



FITS OUR TAP HANDLE D1282 PERFECTLY



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.

NOTES



MY RATING:

1 2 3 4 5

TASTING DATE: _____

APPEARANCE

AROMA

TASTE

OVERALL

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BREW DAY QUESTIONS?

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are ready to help!

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OR EMAIL US 24/7
info@morebeer.com

BEER STATS

EST. ORIGINAL GRAVITY
1.060–64

ACTUAL O.G.

SRM: 34–35

IBU'S: 41–45

EST. ABV %: 6

ACTUAL ABV %:

DATE BREWED:

NOTES:

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

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