



A Signature Series Kit By Jason Breatts

HONEY STOUT



CUT THIS OUT FOR
YOUR TAP HANDLE

HONEY STOUT

A Signature Series Kit By Jason Breatt

SUGGESTED YEAST

White Labs: WLP002 English
Wyeast: 1968 London ESB
Imperial: A09 Pub
Omega: OYL006 British Ale I
CellarScience Dry: ENGLISH
Lallemand Dry: London ESB

LME KIT

- 6 lbs Ultralight Liquid Extract
- 8 oz Light Dry Extract
- 4 oz Maltodextrin

SPECIALTY MALTS:

- 8 oz Carapils
- 8 oz Roasted Barley
- 4 oz Munich
- 4 oz Honey Malt

DME KIT

- 5.5 lbs Light Dry Extract
- 4 oz Maltodextrin

SPECIALTY MALTS:

- 8 oz Carapils
- 8 oz Roasted Barley
- 4 oz Munich
- 4 oz Honey Malt

ALL-GRAIN KIT

- 10 lbs 2-Row

SPECIALTY MALTS:

- 8 oz Carapils
- 8 oz Roasted Barley
- 4 oz Munich
- 4 oz Honey Malt

HOPS

- 1 oz Cascade - Boil 60 min
- 1 oz Northern Brewer - Boil last 5 min
- 0.5 oz Cascade - Boil last 1 min

OTHER ADDITIONS

- 1.5 lbs Honey - Boil last 45 min
- Clarifier - Boil last 5 min

XKIT714



FITS OUR TAP HANDLE D1282 PERFECTLY

HONEY STOUT

A Signature Series Kit By Jason Breatt

RECIPE TIPS

For the all-grain version, the suggested mash temperature is 153°F. Add the 1.5 lbs of honey for the last 45 minutes of the boil. 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

HONEY STOUT
BY JASON BREATT
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
1.053–58

ACTUAL O.G.

SRM: 24

IBU'S: 32

EST. ABV %: 5.3

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!