



IRISH stout

IRISH STOUT

Brett Gent
Newport Beach,
California
(5 gallons/19 L, all-grain)
OG = 1.050 FG = 1.012
IBU = 40 SRM = 38 ABV = 5%

Brett won the Pacific Brewers Cup with this recipe for Irish dry stout.

INGREDIENTS

8 lbs. (3.6 kg) Maris Otter pale malt
12 oz. (340 g) flaked barley
8 oz. (227 g) crystal malt (15 °L)
8 oz. (227 g) black malt (500 °L)
8 oz. (227 g) chocolate malt (350 °L)
8 oz. (227 g) roasted barley (300 °L)
10 AAU East Kent Goldings hops
(60 min.) (2 oz./57 g at 5%
alpha acids)
1.4 AAU Willamette hops (15 min.)
(0.25 oz./7 g at 5.5% alpha acids)
1 tablet Whirfloc® (15 min.)
½ tsp. yeast nutrients (15 min)
White Labs WLP004 (Irish Ale) or
Wyeast 1084 (Irish Ale) yeast
¾ cup corn sugar (if priming)

STEP BY STEP

Two or three days before brew day, make a 1-qt. (1-L) yeast starter, aerating the wort thoroughly (preferably with oxygen) before pitching the yeast. On brew day, prepare your ingredients; mill the grain, measure your hops, and prepare your water. Water profile: calcium – 70 ppm, magnesium – 10 ppm, sodium – 15 ppm, sulfate – 75 ppm, chloride – 50 ppm.

Mash grains at 151 °F (66 °C) for 60 minutes (mash pH: 5.4) in 16 qts (15 L) of water. Sparge with 168 °F (76 °C) water until 6.5 gallons (25 L) of wort is collected. Boil the wort for 90 minutes, adding the hops at times indicated in the ingredients list.

After the boil, chill the wort to 64 °F (18 °C). Oxygenate, then pitch the yeast starter. Hold at fermentation temperature for 4–5 days, then slowly increase temperature to 70 °F (21 °C) until fermentation is complete.

Prime and bottle condition, or keg and force carbonate.

IRISH STOUT

Brett Gent
Newport Beach,
California
(5 gallons/19 L, extract with grains)
OG = 1.050 FG = 1.012
IBU = 40 SRM = 38 ABV = 5%

INGREDIENTS

5.5 lbs. (2.5 kg) Maris Otter liquid malt extract
8 oz. (227 g) crystal malt (15 °L)
8 oz. (227 g) black malt (500 °L)
8 oz. (227 g) chocolate malt (350 °L)
8 oz. (227 g) roasted barley (300 °L)
10 AAU East Kent Goldings hops
(60 min.) (2 oz./57 g at 5%
alpha acids)
1.4 AAU Willamette hops (15 min.)
(0.25 oz./7 g at 5.5% alpha acids)
1 tablet Whirfloc® (15 min.)
½ tsp. yeast nutrients (15 min.)
White Labs WLP004 (Irish Ale) or
Wyeast 1084 (Irish Ale) yeast
¾ cup corn sugar (if priming)

STEP BY STEP

Use 6 gallons (23 L) of water in the brew kettle; heat to 158 °F (70 °C). Steep grains for 30 minutes, then rinse. Turn off heat.

Add the malt extract and stir thoroughly to dissolve the extract completely. You do not want to feel liquid extract at the bottom of the kettle when stirring with your spoon. Turn the heat back on and bring to a boil. Boil the wort for 60 minutes, adding the hops at the times indicated in the ingredients list.

Chill to 64 °F (18 °C). Oxygenate, then pitch the yeast starter. Hold fermentation temperature for 4–5 days, then slowly increase temperature to 70 °F (21 °C) until fermentation is complete. Prime and bottle condition, or keg and force carbonate.