

American Stout

Recipe designed for a full (5 gallon) boil.

If doing a partial boil, boil approximately half of the malt extract/fermentables for the full 60 minutes. Add the rest with 10 minutes remaining. This will ensure proper hop utilization.

Yeast Starter:

When using liquid yeast, a yeast starter is recommended for ales above OG 1.050, and all lagers.

Ingredients / Brew Schedule:

If you need detailed brewing instructions, please refer to the Resources/HowTo section at RiteBrew.com

.5lb Caramel 60L	Steep 20 minutes at 155F (see notes)
.5lb Dark Chocolate Malt	Steep 20 minutes at 155F (see notes)
.5lb Roasted Barley	Steep 20 minutes at 155F (see notes)
1lb Blackprinz Malt	Steep 20 minutes at 155F (see notes)
7lbs Gold DME	60 minute boil
1oz Columbus hops	60 minute boil
1oz Centennial hops	5 minute boil
Ale Yeast	Ferment at 64-68F

Additional Notes:

For this recipe, it is best to steep the grains in a small volume of water to avoid extracting too many tannins. 2 quarts of water per pound of grain is a good ratio. For an even smoother taste, steep overnight in the refrigerator, similar to cold-brewing coffee.

Priming/Carbonating:

Bottle Caps and Priming sugar not included. This beer should have Medium carbonation (2.3-2.7 volumes of CO2).

Weight Measurements: 4.5oz corn sugar, or 4.3oz table sugar.

Volume Measurements: 1 cup Corn Sugar (loose, fluffed), 3/4 cup Corn Sugar (packed), or 1/4+1/3 cup table sugar.

Make sure fermentation is complete before bottling!

Hydrometer reading should be remain steady for a MINIMUM of three days.

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Packed On: 12/9/2020

Typical Analysis:

OG: 1.068

Color: 37 SRM

IBU: 64 - ABV: 6.7%