

# Dry Irish 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](http://RiteBrew.com)

1lb Light Roasted Barley	Steep 20 minutes at 155F
3lbs Gold DME	60 minute boil
1lb Dark DME	60 minute boil
1lb Corn Sugar	60 minute boil
2oz Goldings hops	60 minute boil
Ale Yeast	Ferment at 64-68F

## Additional Notes:

### Priming/Carbonating:

Bottle Caps and Priming sugar not included. This beer should have Medium-Low carbonation (1.8-2.2 volumes of CO<sub>2</sub>).

Weight Measurements: 3oz corn sugar, or 2.9oz table sugar.

Volume Measurements: 2/3 cup Corn Sugar (loose, fluffed), 1/2 cup Corn Sugar (packed), or 1/3 cup+2 Tbsp table sugar.

### Make sure fermentation is complete before bottling!

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

**RiteBrew.com**

Packed On: 12/9/2020

## Typical Analysis:

OG: 1.046

Color: 24 SRM

IBU: 34 - ABV: 4.5%