

Brewer's Best

IRISH STOUT

1. Sterilize all equipment.
2. Steeping
 - a. Add 2 gallons of water to the boiling pot.
 - b. Add the crushed grains (in a steeping bag) to the boiling pot.
 - c. Bring the water temperature in the boiling pot to 160 degrees.
 - d. Steep the grains in the boiling pot at 160 degrees for 25 minutes.
 - e. Carefully remove the grains from the boiling pot allowing excess liquids to drain back into the boiling pot – gently squeeze if necessary.
 - f. Discard the steeped grains.
3. Boiling – bring the boiling pot to a boil.
 - a. Add the malt extract to the boiling pot – stir so that the malt does not burn.
 - b. Bring the boiling pot back to a boil.
 - c. Add Malto Dextrin.
 - d. Add the boiling bag containing the Northern Brewer bittering hops.
 - e. Boil for 40 minutes – stir occasionally.
 - f. Add the wort chiller to the boiling pot.
 - g. Boil for 15 additional minutes – stir occasionally.
 - h. Add the Fuggle finishing hops to the boiling bag.
 - i. Boil for 5 additional minutes.
 - j. Carefully remove the hops from the boiling pot allowing excess liquids to drain back into the boiling pot – gently squeeze if necessary.
 - k. Discard the hops.
4. Cooling the Wort.
 - a. Cool the wort in the boiling pot down to around 75 degrees.
 - b. Remove wort chiller from the boiling pot.
5. Primary Fermentation.
 - a. Add 3 gallons of water to the primary fermenter – 7 to 8 gallon bucket.
 - b. Add the chilled wort to the primary fermenter – strain to remove remaining solids.
 - c. Add additional water to the primary fermenter – total liquid volume is 5.5 gallons.
 - d. Take an initial specific gravity reading (around 1.050).
 - e. Add the yeast to the primary fermenter – wort temperature must be around 70 degrees.
 - f. Add lid with air lock to the primary fermenter.
6. Secondary Fermentation – after 10 to 14 days.
 - a. Take a final specific gravity reading (around 1.017).
 - b. Rack the beer to the cleaned and sanitized secondary fermenter – 5 gallon carboy.
 - c. Add bung with air lock to the secondary fermenter.
7. Bottling – after 10 to 14 days.
 - a. Dissolve Priming Sugar in two cups of water.
 - b. Bring the sugar solution to a slow boil for five minutes.
 - c. Pour the sugar solution into the cleaned and sanitized bottling bucket.
 - d. Rack the beer from the secondary fermenter into the bottling bucket.
 - e. Bottle!!!

Kit includes:

- 7 lbs Dark Malt Extract
- 8 oz Malto Dextrin
- 12 oz Crushed Crystal Malt 60L
- 2 oz Northern Brewer Hops (Bittering)
- ½ oz Fuggle Hops (Finishing)
- 4 oz Crushed Black Patent
- 4 oz Crushed Roasted Barley
- White Labs Irish Ale Liquid Yeast
- 5 oz Priming Sugar