

# LOVE2BREW

## IRISH STOUT (ALL-GRAIN – 2.5 GALLON)



Irish Stouts (officially known as Dry Stouts) are a beer recognized all over the world for their rich roasty flavors and thick creamy heads. The love2brew Irish Stout will please your palate with its moderate body and roasted flavors deriving from the generous Roasted Barley additions. We add a very cleaning bittering affect with Magnum hops to enhance the dryness of the brew. If you like Guinness wait until you try a freshly brewed pint of your own Irish Stout!

### KIT STATISTICS

- 2 Weeks Primary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.045
- 4.1% ABV (Estimated)
- IBUs: 42.3
- SRM: 34.9
- 60 Minute Boil

### HOMEBREW KIT CONTENTS

#### Malts & Specialty Grains

- 3.25 lb. English Pale Malt
- 12 oz. Roasted Barley
- 8 oz. Flaked Barley
- 2 oz. Black Malt

#### Hops

- 1 oz. Kent Goldings (Bittering)

#### Yeast Choices

- Safale S-04
- Danstar Windsor Ale Yeast
- White Labs Irish Ale Yeast (WLP004)
- Wyeast Irish Ale Yeast (1084)

#### Other

- 2 oz. Priming Sugar

### MASH INGREDIENTS:

- 3.25 lb. English Pale Malt
- 12 oz. Roasted Barley
- 8 oz. Flaked Barley
- 2 oz. Black Malt

### MASH SCHEDULE:

- Saccharification Rest: 154°F for 60 minutes
- Mashout: 168°F for 10 minutes

### HOP ADDITIONS

- 1 oz. Kent Goldings (60 Mins.)

If you have any questions while brewing your beer call us at 1.888.654.5511 or email [support@love2brew.com](mailto:support@love2brew.com). We're open 7 days a week to help you brew the best beer possible!

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