

LOVE2BREW

IRISH STOUT (ALL-GRAIN)



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: 1.044
- 4.1% ABV (Estimated)
- IBUs: 38.3 (Moderate)
- SRM: 32.8 (Dark Brown)
- 60 Minute Boil

HOMEBREW KIT CONTENTS

Malts & Specialty Grains

- 6.5 lbs. English Pale Malt
- 1.25 lbs. Roasted Barley
- 1 lb. Flaked Barley
- 4 oz. Black Malt

Hops

- 3/4 oz. Magnum (Bittering)

Yeast Choices

- Safale S-04
- Danstar Windsor Ale Yeast
- Irish Ale Yeast (WLP004)

Other

- 5 oz. Priming Sugar

MASH INGREDIENTS:

- 6.5 lbs. English Pale Malt
- 1.25 lbs. Roasted Barley
- 1 lb. Flaked Barley
- 4 oz. Black Malt

MASH SCHEDULE:

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

BOIL ADDITIONS

- 3/4 oz. Magnum (60 Mins.)

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

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