

Stout



A typical stout recipe, with a deep brown colour and a dry mouthfeel.

Ingredients

Malt

Pilsner Malt	85%
Chocolate Malt	13%
Black Malt 1000 EBC	2%

Hops

Saaz (3% alpha acid), Nugget (12% alpha acid)

Yeast(s)	g/hl	Oz/gal
Safbrew S-33	50	0.066

% alcohol

4.8 – 5.2

Original gravity

1.053-1.056

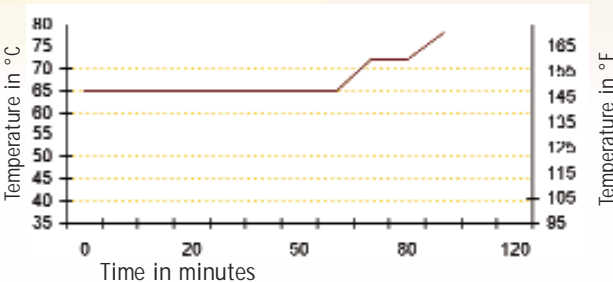
Bitter Units

high

Colour

dark brown

Mashing Temperature 90 minutes infusion



Step 1. Mash in 65°C (149°F) and rest for 60 minutes

Step 2. Raise mash temperature to 72°C (162°F) for 30 minutes

Step 3. Pump at 78°C (172°F)

Fermentation temperature

Ideally start at 16°C /61°F free rise to 20°C/68°F

Boiling of the Wort 8 to 10%

Boiling should be done at 100°C /212°F.

Hopping 60 – 90 minutes

Add 90% at beginning and 10% of hops 5 minutes before the end.