



St Paddy Stout



Malt Base 6 lbs. Dark DME **OR** 7.2 LBS LME

Specialty Grains: 1/4 lb. Coffee Kiln, 1/2 lb. Roasted Barley, 1/4 Chocolate Rye

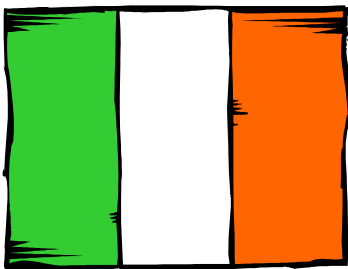
Hops: 8 HBU Bullion Hop Pellets (bittering)

Other: Muslin Bags, Bottle Caps, Priming Sugar

Suggested Yeast : White Labs Irish, Wyeast 1084

Instructions:

1. Remove **Crushed Grains** from package and put in muslin bag. Tie bag at end to allow maximum circulation. Place in minimum 2 gallons cold water, slowly bring to approx. 160 deg., hold temp for 10 min. Discard grain.
2. Add **Malt Extract to 2.5 gallons of water**, stir well to dissolve. Bring to a boil, add **hops**, and continue boil for 60 min. Remove from heat. **Cool below 100°F**
3. Pour unfermented beer (wort) slowly into fermentation vessel containing enough cold water to total 5 gallons.
4. Let temperature drop to approx. 80 degrees. Take hydrometer reading, sprinkle or “pitch” yeast on top. Affix cover and airlock to fermenter and stabilize temp. at approx. 67 – 72 degrees.
5. Airlock should be active within 24 hours, with fermentation slowing down by the end of day 7, the clearing stage is beginning. Siphon beer into clean carboy, affix airlock and cover to keep light out and let clear for approx. 14 days.
6. When ready to bottle, boil priming sugar in approx. 1 cup water for 1 minute, add to bottom of bottling bucket, then siphon beer into the same bucket (take final hydrometer reading while siphoning into bucket). Fill bottles to 1 “ from top of bottle and cap.
7. Store beer at 67 – 70 degrees for 7 – 10 days minimum.



Starting Gravity: 1.050-1.054
Finish Gravity: 1.012