



Sweet Stout

5 gallons, extract/specialty grains

OG: 1.070 **FG:** 1.017 **Color:** 69.7 SRM **IBU:** 39.7 **Est. ABV:** 6.7%

Ingredients:

- 7.5 lbs. LME
- 1 lb. chocolate malt
- 1 lb. roasted barley
- 1 lb. black malt
- 0.5 lb. crystal malt, 40° Lovibond (C40)
- 0.25 lb. dextrin malt
- 2 oz. Columbus or Nugget hops (12.6% alpha acid), for 60 min.
- 1 oz. East Kent Golding hops (5% alpha acid), for 1 min.
- 6 tsp. gypsum
- 1 tsp. Irish moss
- Irish ale WLP004 yeast

Step by Step:

Grain must be steeped separately at 150° to 160° F for 25 to 30 minutes in 2 gals. water. Add extract and Bittering hops and boil for 60 minutes. Add Aroma Hops for last minute of boil. Remove from heat, cover, and let stand for 10 minutes before cooling the wort. Top off to 5 gals. and pitch yeast. Ferment and prime with corn sugar.

Notes: Make a Peanut butter or Hazelnut version with 2oz of extract.