

Homebrew Challenge American Stout (AG)

Please note: The brewing and fermentation procedures can be changed as you see fit. Our instructions are based on brewing this beer with our small shop system, or our personal brewing equipment. There may be some differences in your own brewday procedure.

Recipe Stats

Est. SG: 1.062

Est. FG: 1.014

IBU: 47

SRM: 37

ABV: 6.4%

Ingredients

9 lbs Pale 2-row Malt
1 lb Munich II Malt
1 lb Crystal 60 Malt
1 lb Chocolate Malt (350L)
8 oz Flaked Barley
8 oz Roasted Barley Malt

2 oz Cascade Hops
1 oz Magnum Hops

American Ale Yeast (Wyeast 1056 or White Labs WLP001) or Safale American Ale (US-05)

Heat 16 quarts of water to 164°F. Pour grain into water, stirring to avoid clumps. Mash for 60 minutes at 152°F.

PLEASE NOTE: These instructions are deliberately simple. We figure most all-grain brewers know what they are doing! Feel free to adjust the mash schedule as you wish.

Hop Additions

1 oz Magnum @ 60 min
1 oz Cascade @ 10 min
1 oz Cascade @ 0 min

Fermentation

Chill wort and ferment at 65-68 °F.

Mash