



Blarney t' Killarney

Irish Stout (AG)

RECIPE STATS

Est. SG: 1.050

Est. FG: 1.012

IBU: 36.7

SRM: 33.9

ABV: 4.9%

INGREDIENTS

7.75 lbs Maris Otter malt

0.75 lbs Flaked Barley

0.75 lbs Roasted Barley

2 oz Northdown Hops

Nottingham Dry Ale Yeast

MASH SCHEDULE

Heat 14.5 quarts of water to 169°F. Pour grain into water, stirring to avoid clumps. Mash for 75 minutes at 150°F. Fly sparge with 3.5 gallons of 168°F water, or finish the mash as you wish.

BREWING SCHEDULE

Top off brew pot to reach 6 gallons. Bring wort a low rolling boil. Follow the hop schedule as indicated below.

1 oz Northdown @ 60 minutes

1 oz Northdown @ 10 minutes

FERMENTATION GUIDELINES

Chill wort to 70°F and pitch yeast. Top up water to 5 gallons.

Let fermentation occur at room temperature, somewhere between 68-75°F for 2 weeks or until your gravity has dropped and remained near the estimated FG for a few days straight.