



American Homebrewers Association®

BIG BREW

2018

Dusty Mud Dry Irish Stout (EX)

RECIPE STATS

Est. SG: 1.038-1.042

Est. FG: 1.012

IBU: 20

SRM: 46

ABV: 3.7%

INGREDIENTS

6.5 lbs Golden Light LME

1 lb Caramel Malt 20L

1 lb Roasted Barley

0.5 lb Black Malt

2 oz Willamette hops

1 oz East Kent Goldings
hops

WLP004 Irish Ale Yeast

or

1084 Irish Ale Yeast

or

S-04 English Ale (Dry
Yeast)

BREWING SCHEDULE

Bring 3 gallons of water to a low rolling boil.

Once boil is achieved, turn off the heat and add liquid malt extract. Stir vigorously to incorporate the extract into the heated water, and to help avoid scorching. This mixture of extract and water is now called wort. Turn the heat back on and boil your wort, being careful to avoid boil-overs. Follow the hop schedule as indicated below.

1 oz East Kent Goldings hops @ 60 minutes

1.25 oz Willamette hops @ 60 minutes

0.75 oz Willamette hops @ flameout

FERMENTATION GUIDELINES

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

Let fermentation occur at room temperature, somewhere between 65-72°F for 2 weeks or until your gravity has dropped and remained near the estimated FG for a few days straight. For best results, “cellar” or age at 50° F for 2–3 days to help drop yeast out of suspension, but this is not at all crucial to the quality.