

# Foreign Export Stout (AG)

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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:** 1.068

**Est. FG:** 1.010

**IBU:** 52

**SRM:** 40

**ABV:** 6.8%

## INGREDIENTS

10 lbs Maris Otter

1 lb Crystal 45 Malt

1 lb Flaked Barley

8 oz Crystal 120 Malt

8 oz Pale Chocolate Malt

8 oz Roasted Barley

4 oz Black Patent Malt

1 oz Target Hops

1 oz Willamette Hops

Thames Valley Ale (Wyeast 1275) or Safale British Ale (S-04) or Omega Hothead Ale (OYL-057)

## MASH SCHEDULE

Heat 4.5 gallons of water to 168°F. Pour grain into water, stirring to avoid clumps. Mash for 60 minutes at 154°F. Sparge with 2.5 gallons of 168°F water, or finish the mash as you like.

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 Target @ 60 min

0.5 oz Willamette @60 min

0.5 oz Willamette @10 min

## FERMENTATION

Chill wort to 70-80°F (if you are adding chilled top up water, continue chilling to 68°F otherwise), transfer to a fermenter, use top up water to get to 5 gallons of wort and pitch yeast. Ferment at 65-68 °F.