

The WIZARDS Recipe Library

Alesmith Irish Dry Stout

Ingredients for 10 US gallons:

14 # Pale 2-row malt (Harrington)
2 # Flaked Barley
2 # Roasted Barley (DWC)
.5 # Chocolate Malt (HB)
1 oz U.K. Challenger (80 minutes)
.5 oz U.K. Kent Golding (80 minutes)
Wyeast Irish Ale Yeast (#1084)

O.G. - 1.050

F.G. - 1.012

ABV - 5.6%

Estimated Bitterness - 22 IBU

Single temperature infusion mash for 90 minutes at 150 degrees Farenheight. Boil for 80 minutes.

Ferment in the low 60's (F) One week in the primary, two weeks in the secondary. Keg and force carbonate or add 3 oz of corn sugar and bottle condition for at least two weeks.
