



Skagit Stout

940 S. Spruce St., Burlington WA, 98233 360-293-0424

Dry Irish Stout

Jet black stout, with complex coffee-like aromas from the roasted malts. Creamy, long-lasting head.

OG=1.053, FG=1.014, ABV=5.1%, IBU=32

KIT INVENTORY

*Store liquid yeast and Hops in the refrigerator

Grain Bill:

5 lb. Crisp Malting Finest Maris Otter

5 lb. Great Western Premium 2row

.75 lb. Briess Roasted Barley

.25 lb. Briess Crystal 60

.25 lb. Briess Black Malt

Hops:

1 oz. Northern Brewer (60min)

1 oz. East Kent Goldings (5min)

Yeast:

1st choice Wyeast-1084 (62-72°F)

Bottling Primer:

5 oz. Priming Sugar (Corn Sugar)

BREW DAY

Mash 151°F (66°C) for 60 min.

Sparge to achieve 6.5

Boil for 1 hour.

5.5 ending kettle volume

Ferment at 62-72°F (16-22°C)

TIPS & TRICKS

We recommend boiling your hops in a hop bag (muslin sock) or straining them out before primary fermentation.

Adding Irish moss or Whirlfloc to your boil for the last 15 min. is a nice touch for better clarity, but not essential. (Not included in kit)

Notes:

| | |
|--------------------------|--|
| Brew Date | |
| Strike Water Volume/Temp | |
| Dough in Time | |
| Mash out Time | |
| Sparge Water Volume | |
| Pre-Boil Gravity | |
| Boil Start Time | |
| Hop Addition 1 Added @ | |
| Hop Addition 2 Added @ | |
| Boil End Time | |
| Original Gravity | |
| Secondary Date | |
| Final Gravity | |
| Date | |
| Packaging Date | |

Popular Options: Popular Options:

Add 1lb Lactose to the boil for a milk stout.

Add 1lb, Flaked Oats, to the mash for an oatmeal stout.

Add 4oz. Cocoa Nibs in secondary for a chocolate stout.