



May all your fermentations be Great Fermentations!

Deck Hand Stout – A great, award-winning stout!

Roasty, smooth and highly drinkable! This is a classic Irish stout with plenty of dark roasted malts that add to the coffee, chocolate and caramel flavors. The only way to make this one better is to serve it on a nitro tap!

BEER SPECS

Original Gravity:

1.045 — 1.047 @ 65% efficiency

1.049 — 1.051 @ 70% efficiency

1.052 — 1.054 @ 75% efficiency

Final Gravity: 1.011—1.014

IBU: 30-35

ABV%: 4.1% - 5.6%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A lower mash temperature is recommended to create a more fermentable wort that will finish out dry. We suggest a mash temperature of 148° - 150°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

7.5 lbs. 2-Row Brewer's Malt

1 lb. Roasted Barley

1 lb. Flaked Barley

0.75 lb. Carapils Malt

0.50 lb. Crystal 40L Malt

0.50 lb. Chocolate Malt

FERMENTABLES

0.70 oz. Cluster hops, added at the beginning of the 60 minute boil

1.0 oz. East Kent Goldings hops, added 30 min from the end of the boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1084 Irish Ale, Wyeast #1098 British Ale, or Nottingham dry yeast

