



Limerick Dry Stout – *Dark, roasty and creamy!*

Our classic dry stout is similar in style to Guinness Draught or Murphy's stouts which are light in body and just roasty enough. This stout is perfect for the fall and winter, and is nearly required on St. Patrick's Day!

BEER SPECS

Original Gravity:

1.040 —1.042 @ 65% efficiency

1.043 —1.045 @ 70% efficiency

1.046—1.048 @ 75% efficiency

Final Gravity: 1.009—1.012

IBU: 30 - 33

ABV%: 3.7% - 5.1%

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 of one to two weeks can be used to improve clarity and reduce sedimentation, if desired.

RECIPE DETAILS

7.5 lbs. Maris Otter Malt

1.0 lb. Roasted Barley

0.50 lb. Flaked Barley

0.25 lb. Blackprinz Malt

0.20 lb. Acid Malt

1.0 oz. Fuggle hops, added at the beginning of the 60 minute boil

1.0 oz. Fuggle 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

FERMENTABLES

BOIL SCHEDULE

YEAST SUGGESTIONS: Omega Yeast Labs OYL-005 Irish Ale Yeast, Imperial Organic Yeast A10 Darkness, White Labs WLP004 Irish Ale Yeast, Wyeast 1084 Irish Ale or Nottingham dry yeast

