

YCH007

DRY IRISH STOUT

TASTING NOTES: SMOOTH • CREAMY • COFFEE • HINTS OF CITRUS



SPECIFICATIONS

ORIGINAL GRAVITY	FINAL GRAVITY	IBU	ABV
1.042	1.010	32	4.25%

INGREDIENTS

GRAINS	AMOUNT
Pale Ale Malt	80%
Flaked Barley	10%
Roasted Barley	10%

YEAST & ADJUNCTS	AMOUNT
English Ale	10 million cells/mL
Whirlfloc	Variable
Yeast Nutrient	Variable

HOPS	TYPE	AA%	ADDITION	AMOUNT
Warrior® Brand	T-90 Pellets	17%	60 Min	0.3 g/L
Ahtanum® Brand	T-90 Pellets	5%	15 Min	1.5 g/L

INSTRUCTIONS

- STEP 1** Perform a single infusion mash at 152°F/67°C for 60 min.
- STEP 2** Vorlauf until the wort has cleared and is free of grain particles.
- STEP 3** Runoff into the kettle and sparge with 180°F/82°C water.
- STEP 4** Bring the wort to a boil. Add hops according to schedule.
- STEP 5** With 10 min left for the boil, add Whirlfloc and yeast nutrient .
- STEP 6** After 60 min, turn off the burner.
- STEP 7** Gently create a whirlpool in the kettle.
- STEP 8** Quickly cool the wort to 66°F/19°C, aerate with 10 ppm O₂, and transfer into a sanitized fermenter.
- STEP 9** Pitch the yeast and add either an airlock or blowoff tube to the fermenter.
- STEP 10** Raise fermenter temperature to 72°F/22°C for diacetyl rest.
After the beer has passed forced diacetyl test, cool the fermenter to 32°F/0°C.

