## REWERS Moltin West Spining Collector Suppur

# **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=1.051, FG=1.013, ABV=5.1%, IBU=36** 

#### KIT INVENTORY

\*Store liquid yeast and Hops in the refrigerator <u>Steeping grains:</u> .75 lb. Roasted Barley .25 lb. Crystal 60 .25 lb. Black Malt <u>Extracts:</u> 6.6 lb. Golden Light malt extract (LME) <u>Hops:</u> 1 oz. Northern Brewer (60min) 1 oz. East Kent Goldings (5min) <u>Bottling Primer:</u> 5 oz. Priming Sugar (Corn Sugar)

## BREWING INSTRUCTIONS

(Read completely before brewing)

- 1. If using, activate the liquid yeast culture (see directions on back) and weigh out hops if necessary.
- Start with 3 gallons of water at 150-160°F in the brew kettle. Steep the **bag of grains** for 30 minutes. After 30 min. remove the grain bag and discard.
- Add all extracts to the kettle. To avoid scorching, do your best to fully dissolve extracts before applying direct heat. You now have wort (unfermented beer), bring your wort to a boil (watching carefully for a boil over).
- 4. Add **1 oz. Northern Brewer** and set timer for **60** minutes.

- With 5 minutes remaining, add hop packet
  1 oz. East Kent Goldings
- After the 60-minute-long boil, remove kettle from heat, cover with lid and cool as quickly as possible to 100°F. Use a wort chiller or make an ice bath in your sink.
- Fill your sanitized primary fermenter with 2 gallons of cold water, and then add your 100°F wort. Using additional cold water, top up the volume to 5 gallons.
- Add (pitch) yeast when the temperature of the wort is between 65 and 72°F. Stir or shake well to oxygenate your wort.
- Affix a sanitized airlock into your primary fermenter, allow to ferment in the dark for 7-10 days. Do your best to ferment within the temperature range of your yeast.
- Take a gravity reading to confirm it is finished fermenting. It should match your final gravity or F.G. Transfer (rack) the beer by siphoning to a 5-gallon secondary fermenter. This will allow your beer to finish conditioning and clearing. (approx. 1-2 weeks).
- 11. Prepare to bottle by boiling 5 oz. of **priming sugar (Corn sugar)** in 1 pint of water, pour this mixture into the bottling bucket.
- Transfer your beer into the bottling bucket by siphon, stir gently to incorporate the priming sugar evenly (avoid splashing).
   Fill and cap bottles immediately.
- 13. Allow the bottles of beer to rest at room temperature for 10 -14 days to carbonate, then cool and enjoy!!

### 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)

#### **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.

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