

# Stout

Source: Tom Thompson

## Extract:

8 lb Light Malt Extract  
1 lb Roast Barley  
4 oz. Black Patent Malt  
12 oz. Crystal Malt 80L  
1 oz. Flaked Barley  
1 ½ oz Northern Brewer Hops – Bittering  
½ oz Fuggles Hops – Aroma  
Wyeast 1098 or 1084



- Heat 2-5 gallons of water to 165°F
- Place grains in a steeping bag and steep at 160°F to 170°F for 30 min. Remove grains.
- Turn off heat and add malt extract, stirring until fully dissolved.
- Return to Heat, bring to boil for 5 min. then add bittering hops. (Northern Brewer)
- Continue boiling for 50 min. then add aroma hops (Fuggle) and Whirlfloc tablet or Irish Moss.
- Boil for 10 minutes then turn off heat and cool mixture by placing kettle in an ice bath or using a wort chiller.
- Add mixture to fermenter, removing hops, and bring total volume to 5 gallons using non-distilled bottled water or filtered tap water.
- Aerate unfermented wort (shaking works well)
- Pitch yeast and ferment at 68F to 70F.

## All Grain:

10lb 8oz. British Pale Malt  
1 lb Roast Barley  
4 oz. Black Patent Malt  
12 oz. Crystal Malt 80L  
8 oz. Flaked Barley  
1 ½ oz Northern Brewer Hops – Bittering  
½ oz Fuggles Hops – Aroma  
Wyeast 1098 or 1084

## Questions About This Recipe?

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Infusion mash at 154F for 1 hour. Fly or batch sparge until 6-6.5 gal sweet wort has been obtained. Boil for 1 hour, adding aroma hops during the last 10 minutes of boil. Cool wort, pitch yeast and proceed with your normal fermentation procedure. Gravity may vary depending on system efficiency.