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IRISH DRY STOUT DRY STOUT

OG: 1.051 **Color:** 35.2 SRM
FG: 1.015 **ABV:** 4.8%
IBU: 34.5

Extract	Weight	Percent
Dark DME	6 lbs	66.7

Steeping Grains	Weight	Percent
Flaked Barley	2 lbs	22.2
Black Roasted Barley	1 lb	11.1

Hops	Weight	IBU
Kent Goldings, 60 min	2 oz	34.5

Yeast

White Labs Irish Ale WLP004, Wyeast Irish Ale 1084, or Fermentis Safale US-05

Additional

Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines (bjcp.org) Category 15B - Irish Stout

This style evolved from attempts to capitalize on the success of London porters, but originally reflected a fuller, creamier, more "stout" body and strength. When a brewery offered a stout and a porter, the stout was always the stronger beer (it was originally called a "Stout Porter"). Modern versions are brewed from a lower OG and no longer reflect a higher strength than porters.

This is the draught version of what is otherwise known as Irish stout or Irish dry stout. Bottled versions are typically brewed from a significantly higher OG and may be designated as foreign extra stouts (if sufficiently strong). While most commercial versions rely primarily on roasted barley as the dark grain, others use chocolate malt, black malt or combinations of the three. The level of bitterness is somewhat variable, as is the roasted character and the dryness of the finish; allow for interpretation by brewers.

Moderate roasted, grainy sharpness, optionally with light to moderate acidic sourness, and medium to high hop bitterness. Dry, coffee-like finish from roasted grains. May have a bittersweet or unsweetened chocolate character in the palate, lasting into the finish. Balancing factors may include some creaminess, medium-low to no fruitiness, and medium to no hop flavor. No diacetyl.

Vital Statistics:	OG: 1.036 – 1.050	FG: 1.007 – 1.011
IBUs: 25 – 45	SRM: 25 – 40	ABV: 4 – 5%

Commercial Examples: Guinness Draught Stout (also canned), Murphy's Stout, Beamish Stout, O'Hara's Celtic Stout, Russian River O.V.L. Stout, Three Floyd's Black Sun Stout, Dorothy Goodbody's Wholesome Stout, Orkney Dragonhead Stout, Old Dominion Stout, Goose Island Dublin Stout, Brooklyn Dry Stout

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
7 lbs. Maris Otter

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 150°F for 1 hour.

Decrease bittering hops to 1.5 oz and follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
