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## 20 GRIT STOUT AMERICAN STOUT

**OG:** 1.058                      **Color:** 43.5 SRM  
**FG:** 1.014                      **ABV:** ~6%  
**IBU:** 50.2

Extract	Weight	Percent
Pilsen LME	7 lbs	68.3
Amber DME	1 lb	9.8

Steeping Grains	Weight	Percent
Roasted Barley	12 oz	7.3
Black Malt	8 oz	4.9
Chocolate Malt	8 oz	4.9
Special B	8 oz	4.9

Hops	Weight	IBU
Nugget, 60 min	1 oz	42.6
Columbus, 5 min	1 oz	7.6

**Yeast**  
White Labs California Ale WLP001, Wyeast American Ale 1056, 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 20B - American Stout

Breweries express individuality through varying the roasted malt profile, malt sweetness and flavor, and the amount of finishing hops used. Generally has bolder roasted malt flavors and hopping than other traditional stouts (except Imperial Stouts).

Moderate to very high roasted malt flavors, often tasting of coffee, roasted coffee beans, dark or bittersweet chocolate. May have a slightly burnt coffee ground flavor, but this character should not be prominent if present. Low to medium malt sweetness, often with rich chocolate or caramel flavors. Medium to high bitterness. Hop flavor can be low to high, and generally reflects citrusy or resinous American varieties. Light esters may be present but are not required. Medium to dry finish, occasionally with a light burnt quality. Alcohol flavors can be present up to medium levels, but smooth. No diacetyl.

Vital Statistics:	OG: 1.050 – 1.075	FG: 1.010 – 1.022
IBUs: 35 – 75	SRM: 30 – 40	ABV: 5 – 7%

**Commercial Examples:** Rogue Shakespeare Stout, Deschutes Obsidian Stout, Sierra Nevada Stout, North Coast Old No. 38, Bar Harbor Cadillac Mountain Stout, Avery Out of Bounds Stout, Lost Coast 8 Ball Stout, Mad River Steelhead Extra Stout

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
10 lbs US 2 Row

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

Mash at 148°F for 1 hour.

Decrease bittering hops to .75 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: \_\_\_\_\_

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