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## KINGSTON LEO FOREIGN EXTRA STOUT

**OG:** 1.073

**Color:** 42 SRM

**FG:** 1.020

**ABV:** ~7%

**IBU:** 41.7

Extract	Weight	Percent
Pilsen Light LME	7 lbs	60.9
Pilsen Light DME	2 lbs	17.4

Steeping Grains	Weight	Percent
Black Roasted Barley	12 oz	6.5
Crystal 40 °L	10 oz	5.4
Crystal 80 °L	10 oz	5.4
Chocolate Malt	8 oz	4.3

Hops	Weight	Percent
Perle, 60 min	1.5 oz	38.3
Perle, 10 min	0.5 oz	3.4

### Yeast

White Labs London Ale WLP013, Wyeast London Ale 1028, or Danstar Nottingham

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

### From the BJCP Style Guidelines (bjcp.org) Category 16D - Foreign Extra Stout

Originally high-gravity stouts brewed for tropical markets (and hence, sometimes known as "Tropical Stouts"). Some bottled export (i.e., stronger) versions of dry or sweet stout also fit this profile. Guinness Foreign Extra Stout has been made since the early 1800s. A rather broad class of stouts, these can be either fruity and sweet, dry and bitter, or even tinged with Brettanomyces (e.g., Guinness Foreign Extra Stout; this type of beer is best entered as a Specialty Beer – Category 23). Think of the style as either a scaled-up dry and/or sweet stout, or a scaled-down Imperial stout without the late hops. Highly bitter and hoppy versions are best entered as American-style Stouts (13E).

Tropical versions can be quite sweet without much roast or bitterness, while export versions can be moderately dry (reflecting impression of a scaled-up version of either sweet stout or dry stout). Roasted grain and malt character can be moderate to high, although sharpness of dry stout will not be present in any example. Tropical versions can have high fruity esters, smooth dark grain flavors, and restrained bitterness; they often have a sweet, rum-like quality. Export versions tend to have lower esters, more assertive roast flavors, and higher bitterness. The roasted flavors of either version may taste of coffee, chocolate, or lightly burnt grain. Little to no hop flavor. Very low to no diacetyl.

<b>Vital Statistics:</b>	OG: 1.056 – 1.075	IBUs: 50 – 70
ABV: 6.3 – 8%	FG: 1.010 – 1.018	SRM: 30 – 40

**Commercial Examples:** Tropical-Type: Lion Stout (Sri Lanka), Dragon Stout (Jamaica), ABC Stout (Singapore), Royal Extra "The Lion Stout" (Trinidad), Jamaica Stout (Jamaica), Export-Type: Freeminer Deep Shaft Stout, Guinness Foreign Extra Stout (bottled, not sold in the US), Coopers Best Extra Stout, Elysian Dragonstooth Stout

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
11 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 the bittering hops to 1.25 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/Kepped: \_\_\_\_\_

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