

BIG HENRY'S IRISH DRY STOUT

Dry Stout

Type: Extract

Boil Size: 3.50 gal

Est Original Gravity: 1.051 SG

Boil Time: 60 min

Estimated Alcohol by Vol: 5.2 %

Final Bottling Volume: 4.75 gal

Fermentation: Ale, Two Stage

Brewer: BWC WOODLAND HILLS

Batch Size (fermenter): 5.00 gal

Est Final Gravity: 1.011 SG

Bitterness: 30.1IBUs

Est Color: 48.7 SRM

INGREDIENTS

Fermentables

Amt	Name	Type
12.0 oz	Roasted Barley	Grain
4.0 oz	Cara Wheat	Grain
4.0 oz	Chocolate	Grain
4.0 oz	ESB Pale Malt (Gambrinus)	Grain
6 lbs	LME Dark Traditional (Briess)	Extract
8.0 oz	Dextrose	Sugar

HOPS

Hops Used

Amt	Name	Type	%/IBU
0.75 oz	Brambling Cross [9.40 %] - Boil 60.0 min	Hop	21.7 IBUs
0.50 oz	Styrian Goldings [9.00 %] - Boil 20.0 min	Hop	8.4IBUs

ADJUNCTS

Misc Ingredients

Amt	Name	Type	
0.25 tsp	Gypsum	Water	Agent
1.00 tsp	Calcium Carbonate	Water	Agent
1.0 tsp	Irish Moss (Boil 20.0 mins)	Fining	
0.75 Cup	Brewers Sugar (Priming)	Other	

YEAST

Yeasts Used

Amt	Name	Type
1.0 pkg	Irish Ale (Wyeast Labs #1084)	Yeast

Notes

EXTRACT NOTE: 6 LBS SYRUP = 5 LBS. DRY MALT EXTRACT = 7.25 MALTED GRAIN

STEEP WITH 2-1/4 QUARTS OF 160* F AND SPARGE WITH ADDITIONAL 2-1/4 QUARTS OF 160* F WATER.