



# BRIESS®

MALT & INGREDIENTS Co.

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## American Stout

Recipe for 5 US gallons (19L)

**Description:** Roasted Barley and American aroma hops and yeast make for the classic Stout from Sea to Shining Sea.

Quantity	Ingredients	Comment
7.2 lbs	Briess CBW® Golden Light LME	
6 oz	Briess Caramel Malt 60L	
6 oz	Briess Roasted Barley	
1 tsp	Irish Moss	15 min boil
0.75 oz.	Perle Pelletized Hops (9%AA hop)	60 min boil
0.5 oz.	Cascade Pelletized Hops (6.5%AA hop)	5 min boil
0.5 oz.	Cascade Pelletized Hops (6.5%AA hop)	1 min boil
1 vial	<b>WLP001 California Ale Yeast</b>	

### Brewing Procedures:

1. Perform mini-mash with water and grains, steep at 150-160° F for 20 minutes.
2. Add CBW® Golden Light LME and bittering hops, bring to a boil. Boil for 45 minutes.
3. Add Irish Moss. Boil 10 more minutes.
4. Add additional hops, boil for 5 more minutes and add final hops
5. Cool to 70° F, oxygenate wort and add 1 vial **WLP001 California Ale Yeast** .

### Fermentation:

Primary: 10 Days at 65° F-70° F  
 Secondary: 4 Days at 35°F  
 Bottle condition

Original Gravity:	1.055	Final Gravity:	1.015
Alcohol by wt:	4.3%	Alcohol by vol:	5.4%
IBU:	30	Color:	35-40