



BRIESS®

MALT & INGREDIENTS Co.

625 S Irish Road • PO Box 229 • Chilton, WI 53014-0229 • Tel: 920.849.7711 • Fax: 920.849.4277 • Toll Free: 800.657.0806

All Natural Since 1876

www.briess.com

Final Course (Sweet Stout)

Recipe for 5 US gallons (19L)

Description: With dessert or as dessert, beside ice cream or on ice cream. This sweet stout is a delicious end to any dining experience.

Quantity	Ingredient	
6.6 lbs	Briess CBW® Pilsen LME	
0.75 lbs	Briess Caramel Malt 40L	
0.50 lb	Briess Caramel Malt 60L	
0.25 lb	Briess Caramel Malt 120L	
0.5 lb	Briess Chocolate Malt	
1 ¼ oz	East Kent Golding (5.0 AA)	60 minute boil time
1 vial	WLP002 English Ale Yeast	

Brewing Procedures:

1. Steep crushed grains at 160 – 170°F for 30 minutes.
2. Remove grains.
3. Bring to boil.
4. Add East Kent Golding Hops.
5. Boil 60 minutes.
6. Cool and pitch WLP002 English Ale Yeast.

Fermentation:

Primary:	14 Days	65 – 68°F
Secondary:	14 Days	35°F
Bottle condition		

Original Gravity:	1.057	Final Gravity:	1.015
Alcohol by wt:	4.4%	Alcohol by vol:	5.5%
IBU:	23	Color (Lov):	40