

**BRIESS**[®]

MALT & INGREDIENTS Co.

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All Natural Since 1876www.briess.com

Winter's Night Dry Stout

Recipe for 5 US gallons (19L)

Description: The unique woody, dry character of the Extra Special Malt make this stout as dark, dry and crisp as a winter's night.

Quantity	Ingredients	Comment
4.5 lbs	Briess CBW [®] Golden Light LME	
1 lbs	Briess Extra Special Malt	
8 oz	Briess Black Malt	
8 oz	Cane Sugar	
0.25 lbs	Briess Carapils [®] Malt	
1 tsp	Irish Moss	15 min boil time
1.5 oz.	East Kent Goldings Pellet Hops(5%AA hop)	45 min boil time
1 vial	WLP007 Dry English Ale or WLP004 Irish Ale	

Brewing Procedures:

1. Steep grains in 5 gallons 150-180°F water for 15-20 minutes.
2. Remove from heat. Add CBW[®] Golden Light LME and bittering hops and bring to a boil for 45 minutes.
3. Add Irish Moss and sugar. Boil 15 more minutes.
4. Cool to 70° F, oxygenate wort and add 1 vial WLP007 or WLP004 yeast.

Fermentation:

Primary: 7 Days at 68°F
Secondary: 7 Days at 35°F
Bottle condition

Original Gravity:	1.039	Final Gravity:	1.008
Alcohol by wt:	3.2%	Alcohol by vol:	4.1%
IBU:	26	Color(Lov):	50+