



**BRIESS**<sup>®</sup>

MALT & INGREDIENTS Co.

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## Dry Irish Stout

Recipe for 7bbl

**Description:** Briess' Technical Services Manager Bob Hansen developed this tribute to our newest seasonal malt noting, "The Midnight Wheat Malt adds an exceptionally smooth, non-bitter, dry roasted note to this stout."

<b>Quantity</b>	<b>Ingredient</b>
220 lb	Briess Pilsen Malt
32 lb	Briess Extra Special Malt
18 lb	Briess Midnight Wheat Malt
5 lb	Briess Carapils <sup>®</sup> Malt

Mash at 154° F

**Total boil time = 60 minutes**

60 minutes: Fuggles (5.0%AA), 42 oz.

Wyeast 1084 Irish Ale Yeast

Original Gravity: 1.034

Color: 42°

IBU's: 21