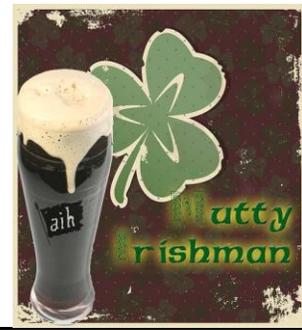




AIH Nutty Irishman Stout

Full bodied Sweet Stout. Well rounded with flavors of chocolate, nutty roast. Silky smooth body and mouthfeel.



k99-0133

Original Gravity : 1.056 **IBUs :** 19
Final Gravity : 1.014 **Alcohol by volume :** 5.30%
Color : Dark Brown **Difficulty :** Easy

Supplies Included : LME, Specialty Grains w/bag, Hops & Flavorings

Brew Day
/ /

Ingredients Included :				
Fermentables :	6 lbs. Pale Liquid Malt Extract		Specialty Grains :	1 lb Carafa I 1 lb Flaked Barley 8 oz Brown Malt 8 oz Carafa II
Additives:	1 lb Lactose, Irish Cream Essence, Hazelnut Flavoring			
Boil/Bittering Hops :	Flavor Hops:	Aroma Hops :	Knock - Out Hops :	Dry Hops :
1 oz Northern Brewer				
			Suggested Yeast :	White Labs 005 British Ale Wyeast 1098 British Ale, Safale-04

Procedure : Please read all the instructions before you begin brewing, to ensure you have all the ingredients, and you fully understand the process.

- Sanitation :** It is important to thoroughly clean and sanitize all of your brewing equipment.
- Making the Wort :** Begin by heating 2.5 gallons of water in your Brew Pot. While the water is heating, place your "Specialty Grains", which should be crushed, into a "Grain Bag". Tie a knot at one end of the "Grain Bag" leaving room for the grains to be loose in the bag. When the water reaches a temperature of 150° to 160°F (max temp.), place the "Grain Bag" into your Brew Pot. Steep your grains at this temperature for 20 minutes. After 20 minutes, remove the "Grain Bag" from the pot. Do not squeeze the bag, just let the liquid drain from the bag into the pot. The water is now "Wort" at this point.
- Boiling the Wort :** Bring the "Wort" to a boil. It should be a rolling boil, be careful to avoid a "Boil Over". Remove the "Wort" from the heat. Add all of the included "Fermentables" to the "Wort". Stir the "Fermentables" into the "Wort" until it has all dissolved, making sure none of it is sitting on the bottom of the pot. Return the Brew Pot to heat and return the "Wort" to a boil.
- Boil Hops :** If using "Hop Bags", put the Boil Hops into a "Hop Bag" and tie loosely at one end. Add these to the boiling "Wort". You have now added the Bittering Hops. Continue to Boil this for 60 minutes.
- Lactose / Boil Termination :** After 55 minutes, or just prior to boil termination (60 minutes). Add the Lactose, giving it just enough time to dissolve. After 60 minutes, remove heat source from the Brew Pot. Now it is time to cool the "Wort" to 70°F. This can be accomplished by using a "Wort Chiller".
- Add Water :** Siphon your cooled "Wort" from the brew pot into your fermenter. Be careful not to transfer heavy sediment from the brew pot into the fermenter. Add enough water to bring the Wort to 5 gallons. Stir the 5 gallons of "Wort". At this time, take a Hydrometer reading to record the Original Gravity.
- Begin Fermentation:** Add the yeast to the "Wort" surface. Firmly secure your fermenter lid and add the airlock. The ideal temperature for fermentation is 64°- 72°F. The "Wort" will begin to ferment within 24 hours. When fermentation is complete, Take another hydrometer reading and record final gravity.
- Secondary / Flavorings :** Clean and sanitize a secondary fermenter, and rack beer into secondary. Make a small solution of water and half of each of the extracts. Heat to 160° and add to secondary. Sample in one week. If flavor does not come through enough for you. Do the same with the 2nd half of extracts. If using single stage fermentation. Add this to primary and leave another week.
- Fermentation Finish :** When secondary is complete, proceed to Bottle or Keg your beer, following appropriate procedures.

ABV% Calculator			
_____	—	_____	_____
Original Gravity		X 131.25	= _____
		Finishing Gravity	Alcohol by Volume %