

IRISH STOUT

Fallon Brew Supply
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Style Notes:

A black beer with a pronounced roasted flavor, often similar to coffee. The balance can range from fairly even to quite bitter, with the more balanced versions having a little malty sweetness and the bitter versions being quite dry. Draught versions typically are creamy from a nitro pour, but bottled versions will not have this dispense derived character. The roasted flavor can be dry and coffee-like to somewhat chocolaty.

Brewing Method
Batch Size
Original Gravity
Bitterness
Color
Final Gravity
ABV
Mash Temp
Mash Time
Boil Time
Fermentation Temp
Primary
Secondary

All Grain
5 Gallon
1.041 SG
43 IBU
35.8 SRM
1.013 SG
4.1%
150° F
75 Minutes
60 Minutes
68° F
7 Days
14 Days

Extract
5 Gallon
1.041 SG
43 IBU
35.8 SRM
1.013 SG
4.1%
150° F
15 Minutes
60 Minutes
68° F
7 Days
14 Days

Extract
1 Gallon
1.041 SG
43 IBU
35.8 SRM
1.013 SG
4.1%
150° F
15 Minutes
60 Minutes
68° F
7 Days
14 Days

Malt/Extract

Maris Otter	5 LB
Flaked Barley	2.5 LB
Black Patent	1 LB
Roasted Barley	0.5 LB

Special Dark LME	3.3 LB
Golden Light DME	1 LB
Flaked Barley	1 LB
Black Patent	0.75 LB
Roasted Barley	0.5 LB

Traditional Dark DME	1 LB
Flaked Barley	0.25 LB
Black Patent	0.25 LB
Roasted Barley	0.1 LB

Hops

E. K. Goldings - 5% AA	2.5 OZ 60 Min

E. K. Goldings - 5% AA	2.5 OZ 60 Min

E. K. Goldings - 5% AA	0.5 OZ 60 Min

Adjunct

Irish Moss - 1/4 tsp - 10 Min. Left in Boil
10 mL of Lactic Acid 3 days before Bottling

Irish Moss - 1/4 tsp - 10 Min. Left in Boil
10 mL of Lactic Acid 3 days before Bottling

Irish Moss - 1/8 tsp - 10 Min. Left in Boil
2 mL of Lactic Acid 3 days before Bottling

Yeast

WLP004 Irish Ale Yeast

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Safale S-04