



Mini-Mash – See Reverse For All-Grain

KIT: 310

Mini-Mash

Irish Stout

Brew Name: _____

Brew Date: _____

Malt Extracts / Additions:

Turn burner off before adding. Boil for 60 minutes.

6 lbs Ultralight Malt Extract

Steeping Grain:

Heat strike water to 170f. Mash at 150-154f for 30 min

3 lbs British Pale

1 lb Black Roasted

1 lbs Flaked Barley

Hops:

1 oz Magnum

• Bittering Hops boiled for 60 minutes

Wort Clarifying Treatment:

Clarifier – Whirlfloc (Use ½ - 1 Tablet) - Add last 5 minutes of the boil

Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

Specific Recipe Information:

Water Calculator: Use 1.2 qts of water per pound of grain.

Formula: $x \text{ lbs} * 1.2 \text{ qts} = y / 4 = \text{gallons of water}$

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.060-64

Estimated SRM: 35

Estimated IBU's: 41-45

Estimated alcohol ABV %: 6

Suggested fermentation temperature: 68

Brew Day Results

Of Gallons in Fermenter: _____ Yeast: _____

Original Gravity (OG): _____ Yeast Strain #: _____

Temperature of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter: _____

Your Final Gravity (FG): _____

(Original Gravity - Final Gravity) * 131 = ABV%

(_____ - _____) * 131 = _____ % ABV



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All-Grain – See Reverse for Mini-Mash Recipe

Irish Stout

KIT:476

All Grain

Brew Name: _____

Brew Date: _____

Grain:

10 lbs British Pale
1 lb Black Roasted
2 lbs Flaked Barley

Recipe based on: 70 % Mash Efficiency

Strike Water Temperature: _____F

Mash Temperature: _____F Time: _____

Sparge Water Temperature: _____F Time: _____

Hops:

1 oz Magnum

• Bittering Hops boiled for 60 minutes

Wort Clarifying Treatment:

Clarifier – Whirlfloc (1/2 - 1 Tablet) - Add last 5 minutes of the boil

Priming Sugar added at Bottling:

4 oz Corn Sugar – Boil with 2 cups of water for 5 minutes

Specific Recipe Information:

Estimated MoreBeer! Ranges

Estimated original gravity (OG): 1.060-64

Estimated SRM: 34

Estimated IBU's: 41-45

Estimated alcohol ABV %: 6

Suggested fermentation temperature: 68

(Original Gravity - Final Gravity) * 131 = ABV%

Brew Day Results

Of Gallons in Fermenter: _____Yeast: _____

Original Gravity (OG): _____Yeast Strain #: _____

Temperature of wort at pitching yeast: _____

Lag time from onset of fermentation: _____

Actual Fermentation Temperature: _____

Of Days in Primary Fermenter: _____

Your Final Gravity (FG): _____

(_____ - _____) * 131 = _____ % ABV