

Irish Stout

A rich, dark brew displaying coffee, chocolate and licorice aromatics, roasty bitter notes with a dry finish.

Flavor Profile:

Color: Black

Bitterness: Medium

Body: Medium

Approx. Alcohol Volume: 4.2% ABV

Carbonation Method: Natural

Ingredients

1.7kg Thomas Coopers Irish Stout

500g (1.1 lb) Light Dry Malt

300g (3.5 oz) Dextrose

Yeast under the lid



Made to 23 liters (6 gallons).

STEP 1: MIX

Place the Light Dry Malt in a sanitized, well drained fermenter. Add 2 liters of hot water and immediately pick the fermenter up and swirl the contents until dissolved (about 15 seconds) - this avoids lumps. Add the balance of ingredients and dissolve. Add cool water to the 23 liter mark and stir vigorously. Sprinkle yeast and seal.



*If only all DIY projects
were this easy.*

For further information email info@casadiabrew.com

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DIY BEER Coopers

STEP 2: BREW

During the first stage of fermentation dark brews may foam up through the airlock. This is a sign that the yeast is working effectively.

To avoid this, fill the fermenter to 20 liters then top up, to the level (as per the recipe being followed) with cool boiled water once the foaming has subsided.

To avoid the risk of over carbonation - glass bottles may explode. Only bottle your brew when the fermentation process is complete. Fermentation is complete when the density of the brew remains constant over 2 days.

We recommend the use of a hydrometer to check the specific gravity (density) of your brew.

STEP 3: BOTTLE

Bottles need to be primed so that secondary fermentation (producing the gas in the bottle) can take place.

Priming

Add carbonation drops at the rate of 1 per 330ml/375ml bottle and 2 per 740ml/750ml bottle. Sugar or dextrose may be used at the rate of 8g per liter (approximately 6g of sugar to a level metric teaspoon).

Store the bottles out of direct sunlight at 18°C (64°F) or above for at least 1 week while secondary fermentation occurs. Your beer can be consumed after 2 weeks.

Bottles may be stored (conditioned) for long periods of time (3 months or more).

Conditioning should improve flavor, reduce the size of the bubbles and make the yeast sediment more compacted.

STEP 4: ENJOY

While we recommend leaving your bottles to condition at or above 18°C (64°F) for at least 2 weeks - you may find that your brew benefits from further conditioning – improving the flavor, reducing the size of the bubbles and make the yeast sediment more compacted. The final alcohol content should be approximately 4.5% abv.