

MARYLAND HOMEBREW

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Black Jack Stout

OG: 1.087 FG: 1.015 IBU: 98.8 ABV: 9.5%

Ingredients:

- 9.75 Light LME
- 1 lb. Roasted Barley
- 1 lb CaraMunich
- 1 lb Flaked Oats
- .50 Chocolate Malt
- 1.5 oz Columbus hop pellets (15%AAU)
- 2 oz Kent Goldings
- 1 tsp. Irish Moss
- White Labs California Ale yeast or S-05
- 1-1/4 cups dry malt extract for priming or 3/4 cup priming sugar

Directions:

1. Steep grains at 152F for 30min long boil. **5 Gallon** Recipe
2. 1.50 oz Columbus for 60 min..
3. 1 tsp Irish Moss for last 15 min of boil along with 1 oz of Kent Goldings.
4. 1 oz Kent Golding at Knock out
5. Pitch yeast when wort temperature is between 70-80°.
6. Allow to sit in the fermenter at 68-72° for about seven days, then use a sanitized hydrometer to ensure that the beer has reached its final gravity.
7. Rack to a secondary fermenter (glass carboy) after 7. Let sit another week.
8. Prime and bottle. When priming, dissolve corn sugar or dry malt extract in two pints of boiling water for 5 minutes. Pour this mixture into the empty bottling bucket and siphon the beer from the fermenter over it. This method ensures that the priming sugar will disperse evenly through your beer.
9. For proper carbonation, store your beer at 75° for at least the first week after bottling. This will allow the yeast to feed on the priming sugar and produce the necessary carbon dioxide needed for carbonation. It's ready to drink, but it will improve if you age your beer another two to three weeks