

# MARYLAND HOMEBREW

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## SIR ALEC GUINNESS STOUT

OG: 1.052      FG: 1.013      ABV: 5%

### Ingredients:

- 1 (3.3 lb.) Can Amber unhopped malt extract
- 2 lb. Dried dark malt extract
- 1 lb Roasted Barley
- 2 lb. Flaked Barley,
- 2 oz. Northern Brewer hop pellets (boil)
- White Labs Irish or 1 pkg. Nottingham dry yeast
- 1 1/4c dry malt extract for priming or 3/4c priming sugar

### Directions:

1. Steep grains and Flaked Barley in hop bag in 1.5 gallons of water at 155° for 30 minutes.
2. Remove grains and barley.
3. Add liquid and dried malt extract and bring to a boil.
4. Add Northern Brewer hops and boil for 45 minutes.
5. Combine wort with water to make five gallons. There is no need to strain.
6. Pitch yeast when wort temperature is between 70-80°.
7. If using one-step fermentation, allow it 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. If using two-step fermentation, rack to a secondary fermenter (glass carboy) after 5 days and allow it to sit for another 10-14 days before bottling.
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.