

Dry Irish Stout Recipe (Guinness-Style)

Recipe Specifications

- **Style:** Dry Irish Stout
- **Batch Size:** 5 gallons (19 liters)
- **ABV:** 4.2%
- **IBU:** 35
- **OG:** 1.042
- **FG:** 1.010-1.012
- **SRM:** 30-35 (Deep black with ruby highlights)
- **Fermentation Temp:** 62-65°F (16.7-18.3°C)
- **Difficulty:** Intermediate

Ingredients

Grain Bill

- 7 lbs (3.2 kg) Irish Pale Ale Malt or Maris Otter (72.5%)
- 1.5 lbs (0.68 kg) Flaked Barley (15.5%)
- 0.75 lbs (0.34 kg) Roasted Barley (7.8%)
- 0.25 lbs (0.11 kg) Chocolate Malt (2.6%)
- 0.15 lbs (0.07 kg) Black Patent Malt (1.6%)

Hops

- 1.5 oz (42g) East Kent Goldings (5% Alpha Acid) - 60 minutes

Yeast

- Wyeast 1084 Irish Ale Yeast or White Labs WLP004 Irish Ale Yeast
- Alternative: Safale S-04 English Ale Yeast

Other

- 1 tsp Irish Moss or 1 Whirlfloc tablet (15 minutes)
- 4 oz (113g) corn sugar for bottle priming (if bottling conventionally)

Water Profile (Target)

- Calcium: 100-150 ppm
- Magnesium: 5-10 ppm

- Sodium: 10-15 ppm
- Chloride: 50-70 ppm
- Sulfate: 50-100 ppm
- Bicarbonate: 150-250 ppm

Brewing Process

Mash

1. Heat 3.5 gallons (13.25L) of water to 168°F (75.5°C)
2. Add grains to achieve a mash temperature of 152°F (66.7°C)
3. Hold at this temperature for 60 minutes
4. Optional: Perform a mash-out by raising temperature to 168°F (75.5°C) for 10 minutes

Sparge

1. Heat 4 gallons (15.1L) of water to 170°F (76.7°C)
2. Sparge slowly, collecting approximately 6.5 gallons (24.6L) of wort
3. Target pre-boil gravity around 1.036-1.038

Boil (60 minutes)

1. Bring wort to a rolling boil
2. Add East Kent Goldings hops at the beginning of the boil
3. Add Irish Moss or Whirlfloc tablet with 15 minutes remaining
4. Total boil time: 60 minutes

Fermentation

1. Chill wort rapidly to 62-64°F (16.7-17.8°C)
2. Transfer to fermenter, aerating thoroughly
3. Pitch yeast and seal fermenter with airlock
4. Ferment at 62-65°F (16.7-18.3°C) for clean flavor profile
5. Allow 7-10 days for primary fermentation
6. Target final gravity around 1.010-1.012

Packaging

1. For traditional carbonation: Prime with 4 oz corn sugar to achieve 2.0-2.2 volumes of CO₂
2. For nitro serving (advanced): Bottle or keg with minimal priming sugar (1.2-1.4 volumes) and serve through a nitrogen system with a stout faucet

3. Condition for at least 2 weeks before serving

Serving Suggestions

- Serve at 45-48°F (7-9°C)
- Use a traditional 20 oz tulip pint (imperial pint) glass
- For nitro draft, execute a two-part pour for the perfect creamy head
- Pairs perfectly with oysters, Irish stew, shepherd's pie, and dark chocolate desserts

Pro Tips

- For a smoother roast character, consider cold steeping the roasted barley and adding it to the end of the boil
- Adding a small amount of brewing salts (especially calcium carbonate) can help balance the acidity from roasted grains
- A slightly cooler fermentation temperature will produce a cleaner flavor profile
- For the creamiest mouthfeel and head, serve on nitrogen rather than CO₂
- Allow the stout to age for at least two weeks after packaging for flavors to meld