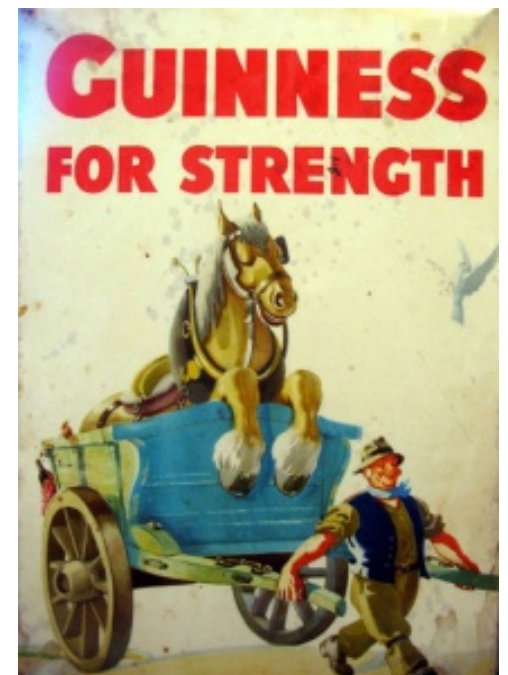
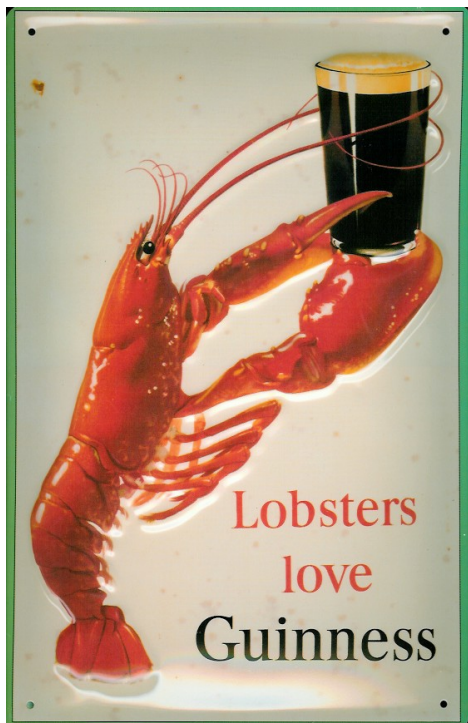




Dry Irish Stout

Bay Area Mashers
Style of the Quarter
January 2011



History

- Earliest use of “stout” to refer to dark beer: 1677
- “Or kindly, when his credit's out, Surprise him with a pint of stout” – Jonathan Swift, 1721
- Originally referred to **stout porter**, a stronger variety of that traditional style

Dry (Irish) Stout

- Modern dry stout beer was first brewed by Irish porter breweries:

Arthur Guinness brewed a now classic stout in St. James’s Gate, Dublin, beginning in the 1840s

BJCP Style Notes

Category 13A. Dry Stout

Aroma: Coffee-like roasted barley and roasted malt aromas are prominent; may have slight chocolate, cocoa and/or grainy secondary notes. Esters medium-low to none. No diacetyl. Hop aroma low to none.

Appearance: Jet black to deep brown with garnet highlights in color. Can be opaque (if not, it should be clear). A thick, creamy, long-lasting, tan- to brown-colored head is characteristic.

Flavor: Moderate roasted, grainy sharpness, optionally with light to moderate acidic sourness, and medium to high hop bitterness. Dry, coffee-like finish from roasted grains. May have a bittersweet or unsweetened chocolate character in the palate, lasting into the finish. Balancing factors may include some creaminess, medium-low to no fruitiness, and medium to no hop flavor. No diacetyl.

BJCP Style Notes

Category 13A. Dry Stout

Mouthfeel: Medium-light to medium-full body, with a creamy character. Low to moderate carbonation. For the high hop bitterness and significant proportion of dark grains present, this beer is remarkably smooth. The perception of body can be affected by the overall gravity with smaller beers being lighter in body. May have a light astringency from the roasted grains, although harshness is undesirable.

Overall Impression: A very dark, roasty, bitter, creamy ale.

Comments: This is the draught version of what is otherwise known as Irish stout or Irish dry stout. Bottled versions are typically brewed from a significantly higher OG and may be designated as foreign extra stouts (if sufficiently strong). While most commercial versions rely primarily on roasted barley as the dark grain, others use chocolate malt, black malt or combinations of the three. The level of bitterness is somewhat variable, as is the roasted character and the dryness of the finish; allow for interpretation by brewers.

BJCP Style Notes

Category 13A. Dry Stout

History: The style evolved from attempts to capitalize on the success of London porters, but originally reflected a fuller, creamier, more “stout” body and strength. When a brewery offered a stout and a porter, the stout was always the stronger beer (it was originally called a “Stout Porter”). Modern versions are brewed from a lower OG and no longer reflect a higher strength than porters.

Ingredients: The dryness comes from the use of roasted unmalted barley in addition to pale malt, moderate to high hop bitterness, and good attenuation. Flaked unmalted barley may also be used to add creaminess. A small percentage (perhaps 3%) of soured beer is sometimes added for complexity (generally by Guinness only). Water typically has moderate carbonate hardness, although high levels will not give the classic dry finish.

Vital Statistics:

OG: 1.036 – 1.050	IBUs: 30 – 45
FG: 1.007 – 1.011	SRM: 25 – 40
ABV: 4 – 5%	

Recipe Guidelines and Design

Grain Bill

- **Roasted barley**

- source of the coffee-ish flavor, dark color, and lighter head
- about 10% of the grain bill

- Speciality grain to enhance the body of the dry stout (usually another 10% of grain bill)

- Flaked barley (must be mashed)
- Crystal malt or carapils (for extract brewers)

- Balance of grain bill is English Pale malt

Hops

- Moderate hopping at 1 IBU per point of OG

- East Kent Goldings most popular
- Fuggle, Challenger, Northdown and Target are good choices, too

Yeast

- Irish Ale yeast (White Labs WLP004 or Wyeast 1084)

Extract Recipe (5 gallons)

Malt Extract:	Pale	6 lbs.
Grain Bill:	Black Barley	8 oz
	Roasted Barley	8 oz
	Crystal 120L	4 oz
Hopping Schedule:	Challenger (7.4%)	1.5 oz @ 60 min.
Starting Gravity:		1.044
Final Gravity:		1.005 – 1.010
Fermentation Temperature:		65 – 75 degrees F
Yeast:		White Labs WLP004 or Wyeast 1084

Partial Mash Recipe (5 gallons)

“As much roasted barley punch as a Guinness, but with a higher proportion of caramelized malt and less bitterness, to create an Irish stout reminiscent of Ireland’s Beamish and Murphy’s Stout.” – Charlie Papazian, *The Home Brewer’s Companion*

Grain Bill:	Pale Malted Barley	2 lbs.	Roasted Barley	0.75 lbs.
	40L Crystal/Caramel Malt	1.5 lbs.	Black Roasted Malt	0.33 lbs.

Extract: 3.5 lbs light DME

Hopping Schedule:	Goldings	0.75 oz	@ 60 min.	(boiling)
	Goldings	0.50 oz	@ 45 min.	(flavor)

Starting Gravity: 1.052 – 1.056

Final Gravity: 1.016 – 1.020

Fermentation Temperature: 65 – 75 degrees F

Yeast: White Labs WLP004 or Wyeast 1084

Partial Mash Recipe (5 gallons)

Single-step infusion mash:

Add crushed malts to 4.5 quarts of 168-degree F water. Mash will stabilize at 155 – 158 degrees F. Hold at this temperature for 60 minutes.

Sparging:

Sparge with about 1.5 gallons of 170-degree F water. Add more water (do not oversparge!) to make an initial volume of 2.5 gallons (allows 0.5 gallons evaporation during the boil).

Boil: (total time 75 minutes)

After wort is at a rolling boil, add boiling hops and boil for 45 minutes.

Add flavoring hops and boil another 15 minutes.

Add Irish moss if desired and boil another 15 minutes.

Chill and strain hops from wort. Fill fermenter to 5 gallons.

Aerate!

Pitch yeast when wort has reached desired fermentation temperature.

All-grain Recipe (5 gallons)

Amount	Item	Type	% or IBU
5.00 lb	Pale Malt (2 Row) UK (2.5 SRM)	Grain	62.50 %
2.00 lb	Barley, Flaked (1.7 SRM)	Grain	25.00 %
1.00 lb	Black Barley (Stout) (500.0 SRM)	Grain	12.50 %
2.25 oz	Goldings, East Kent [5.00 %] (60 min)	Hops	43.5 IBU
0.25 tsp	Irish Moss (Boil 10.0 min)	Misc	
10.00 gm	Gypsum (Calcium Sulfate) (Mash 60.0 min)	Misc	
1 Pkgs	Irish Ale (Wyeast Labs #1084)	Yeast-Ale	

Est Original Gravity: 1.039 SG

Est Final Gravity: 1.010 SG

Estimated Alcohol by Vol: 3.72 %

Bitterness: 43.5 IBU

Est Color: 35.9 SRM

Measured Original Gravity: 1.038 SG

Measured Final Gravity: 1.012 SG

Actual Alcohol by Vol: 3.38 %

Calories: 168 cal/pint

All-grain Recipe (5 gallons)

Amount	Item	Type	% or IBU
5.00 lb	Pale Malt (2 Row) UK (2.5 SRM)	Grain	62.50 %
2.00 lb	Barley, Flaked (1.7 SRM)	Grain	25.00 %
1.00 lb	Black Barley (Stout) (500.0 SRM)	Grain	12.50 %
2.25 oz	Goldings, East Kent [5.00 %] (60 min)	Hops	43.5 IBU
0.25 tsp	Irish Moss (Boil 10.0 min)	Misc	
10.00 gm	Gypsum (Calcium Sulfate) (Mash 60.0 min)	Misc	
1 Pkgs	Irish Ale (Wyeast Labs #1084)	Yeast-Ale	

Est Original Gravity: 1.039 SG

Est Final Gravity: 1.010 SG

Estimated Alcohol by Vol: 3.72 %

Bitterness: 43.5 IBU

Est Color: 35.9 SRM

Measured Original Gravity: 1.038 SG

Measured Final Gravity: 1.012 SG

Actual Alcohol by Vol: 3.38 %

Calories: 168 cal/pint

Mash Name: Single Infusion, Medium Body

Sparge Water: 2.61 gal

Sparge Temperature: 168.0 F

Total Grain Weight: 8.00 lb

Grain Temperature: 72.0 F

Tun Temperature: 72.0 F

Mash PH: 5.4 PH