

STOUT & PORTER

CATEGORY 5

Oatmeal Stout

Classification: stout, oatmeal stout, extract
 Source: Patrick Stirling
 (pms@sfsum.West.Sun.COM) Issue #572,
 1/29/91

I really liked this beer! Dark and smooth with a creamy mouth feel. No specific oatmeal flavor, but lots of body. Light brown head. The only problem I had was that after about 3 months in the bottle it developed a distinct off flavor. Could be from the ice, or maybe it got oxygenated during bottling.

Ingredients:

- 8 pounds, amber malt extract
- 1/2 pound, black patent malt
- 1/2 pound, roast barley
- 1/2 pound, chocolate malt
- 1 pound, steel cut oats
- 2 ounces, Eroica hops (boil)
- 1 ounce, Fuggles hops (finish)
- Whitbread ale yeast

Procedure:

Crack all grains (except oats), add to 2 gallons cold water, add oats, bring to boil. Remove grains with strainer when boil is reached. Add malt extract and boiling hops. Boil 60 minutes. Add finishing hops and boil another minute or so. Remove from heat, let steep 15 minutes. Put 4-6 inches of ice in bottom of plastic fermenter and strain wort into fermenter. Sparge. Bring volume to 5-1/4 gallons and mix. The temperature should now be below 80 degrees. Rack to 6 gallon glass carboy and pitch yeast. Bottle when fermentation is done (about 2-3 weeks).

Specifics:

- Primary Ferment: 2-3 weeks

Mackeson's Stout

Classification: stout, English stout, milk stout, sweet stout, Mackeson's, all-grain
 Source: Marty Albini (hplabs!hpsd139!
 marty) Issue #244, 9/1/89

This recipe is based on one presented by Bob Pritchard in his book *All About Beer*. He also advocates adding saccharine. In digest #245, Doug Roberts said that he made this beer and did not like the results. He said, "I will never again make a batch with brown sugar as an ingredient (a little honey or molasses, perhaps, but not caramelized refined sugar). The recipe absolutely no resemblance to thick, rich, sweet Mackeson. It was a thin, cidery sorry imitation.

Ingredients:

- 5 pounds, pale malt
- 1/2 pound, crystal malt
- 1/2 pound, roast black malt
- 1 pound, soft brown sugar
- 1-3/4 ounce, Fuggles hops
- ale yeast

Procedure:

Treat the water with 1/4 ounce of magnesium sulfate and 1 ounce of common salt. Crush all grains and mash in 2 gallons of water at 165 degrees for 2 hours. Sparge with 2 gallons of 170 degree water. A few drops of caramel may be added at this stage if proper color has not been sufficiently achieved. Boil 1-1/2 hours with hops and sugar. Bring to 5 gallons, pitch yeast when at correct temperature. This recipe can be brewed at an O.G. of 1.045 by adding 1/4 pound of dark extract. May also add 1/4 pound of lactose in boil to provide a

slightly higher gravity and a sweeter palate.

Specifics:

- O.G.: 1.040
- F.G.: 1.008-1.010

Mackeson's Stout

Classification: stout, sweet stout, English stout, Mackeson's, extract, brown sugar
 Source: Marty Albini (hplabs!hpsd139!
 marty) Issue #244, 9/1/89

I haven't tried either of these, and I'm not about to go adding saccharin to my beer, so you're on your own from here.

Ingredients:

- 4 pounds, dark malt extract
- 2 pounds, soft brown sugar
- 8 ounces, gravy browning (caramel)
- 1-3/4 ounces, Fuggles hops
- ale yeast

Procedure:

Boil hops in 20 pints of water for 1 hour. Strain and dissolve extract, caramel and sugar. Boil for 15 minutes. Bring to 5 gallons, pitch yeast at correct temperature.

As in the previous recipe, this can be brought to a gravity of 1.045 by increasing the extract by 1/4 pound, and lactose may also be added. A few drops of caramel may be added at this stage if sufficient color has not been achieved. Saccharine can be added at bottling to increase apparent sweetness.

Specifics:

- O.G.: 1.040
- F.G.: 1.008-1.010

Basic Stout

Classification: stout, dry stout, Irish stout, extract

Source: Marc San Soucie (mds@wang.wang.com) Issue #219, 8/3/89

There are scads of other additives that can lobbed into a stout without damaging it. Almost anything works when making stout, but matching your own taste preference is a matter of experimentation. Be prepared though to give up drinking commercial bottled stouts, because frankly, nothing can match the taste of homemade.

Ingredients:

- 6-8 pounds dark malt extract
- 1/2-1 pound roasted barley
- 1/2-1 pound black patent malt
- 3-4 ounces bittering hops (e.g., Bullion)
- small amount aromatic hops (optional)
- ale yeast

Procedure:

To these skeleton ingredients I add other adjuncts, or remove things if the wind blows from the south. A nice beer is made by using only dark malt and black patent malt. A good strong bittering hops is key; Bullion is lovely, as are Nugget or Chinook.

There are no appreciable differences between making stouts and other ales, save the larger quantities of grain. Beware of 9-pound batches as these can blow the lids off fermenters.

Crying Over Spilt Stout

Classification: stout, dry stout, Irish stout, all-grain

Source: Darryl Richman (darryl@ism.isc.com) Issue #220, 8/4/89

I would not leave flaked barley out of a stout. This is what gives Guinness its creamy white head and rounds out the body. This beer will have a rich creamy body with a balanced bitterness. It is very dark, but not opaque. It makes a great substitute for your morning coffee. The name

refers to a huge tragedy. I was filling carboys and rocking them to knock down the head. I must have rolled one over a pebble because there came a distinct click noise and beer poured everywhere.

Ingredients: (for 15 gallons)

- 22 pounds, Klages 2-row malt
- 2 pounds, roasted barley
- 2 pounds, flaked barley
- 1/2 pound, chocolate malt
- 4-5 ounces, high alpha hops (e.g., 4-1/4 ounce of 10% alpha Eroica)
- yeast

Procedure:

This recipe makes 15 gallons. Give the beer a lot of temporary hardness (e.g., lots of carbonate).

Specifics:

- O.G.: 1.048

David Smith's Porter

Classification: porter, extract

Source: David Smith, posted by Russ Pencin (parcplace!pencin@ Sun.COM), Issue #223, 8/9/89

This recipe was modified from Papazian's "Sparrow Hawk Porter" and won first place at the Santa Clara County Fair

Ingredients:

- 3.3 pounds, John Bull dark extract
- 3.6 pounds, light Australian dry malt
- 1 pound, black patent malt (coarsely crushed)
- 2 ounces, Cascade hops
- 1/2 ounce, Tettnanger hops
- 1 ounce, Tettnanger hops (finish)
- 1 pack, Edme ale yeast
- 3/4 cup, corn sugar (priming)

Procedure:

Add crushed black patent malt to 1-1/2 gallons cold water. Bring to boil. (This recipe was made by boiling malt for 10 minutes, however, conventional wisdom is to avoid boiling whole grains). Strain out malt. Add extract and dry malt and Cascade and 1/2 ounce Tettnanger hops. Boil 60 minutes. Add finishing hops and boil 1 minute. Remove from heat and steep 1-2 minutes. Sparge into 3-1/2 gallons cold water. Cool and pitch yeast.

Specifics:

- O.G.: 1.056 at 60 degrees
- F.G.: 1.024

Mackeson Triple Stout Clone

Classification: stout, sweet stout, English stout, extract

Source: Doug Roberts (dzzr@lanl.gov) Issue #229, 8/15/89

It took me three tries, but I finally got a batch that was closer to the original Mackeson sweet stout than I could have hoped for. It was wonderful! After aging about three months, it was as wonderfully smooth, dark, and sweet as the real Mackeson. Maybe better.

Ingredients:

- 7 pounds, Australian light syrup
- 1 pound, chocolate malt, cracked
- 1-1/2 pounds, black patent malt
- 12 ounces, crystal malt, cracked
- 12 ounces, lactose
- 2 ounces, Kent Goldings leaf hops
- 1 teaspoon, salt
- 1 teaspoon, citric acid
- 2-1/2 teaspoons, yeast nutrient
- ale yeast

Procedure:

Bring extract syrup and enough water to make 3 gallons to boil. Add crystal malt. Boil 10 minutes. Add hops. Boil 5 minutes. Turn off heat. Add chocolate and black patent malt in grain bag. Steep 10 minutes. Sparge grain bag with 2 gallons boiling water. Add lactose. Pitch yeast and ferment. When bottling, prime with malt extract.

Specifics:

- O.G.: 1.057
- F.G.: 1.022
- Secondary Ferment: 5-6 weeks

Oatmeal Stout

Classification: stout, oatmeal stout, extract

Source: Patrick Stirling (pms@Corp. Sun.COM) Issue #493, 9/11/90

This was one of my best beers yet. Black, smooth and creamy. The oatmeal doesn't add a very pronounced flavor; I think it

rather contributes to the creaminess and smoothness, which is becoming more pronounced as the beer ages. It has a fairly dark brown head, presumably from roasted barley---creamy with small bubbles. This recipe was derived from several posted by Jay H. in digest #459.

Ingredients:

- 8 pounds, British amber extract
- 1/2 pound, black patent malt
- 1/2 pound, roasted barley
- 1/2 pound, chocolate malt
- 1 pound, steel cut oats
- 2 ounces, Eroica hops (boil)
- 1 ounce, Fuggles hops (finish)
- Whitbread ale yeast
- 1/2 cup, corn sugar (priming)

Procedure:

Crack grains using a rolling pin. Add grain and oats to 2 gallons cold water. Bring to boil. Strain out grains. Add extract and Eroica hops. Boil about 1 hour. Add Fuggles and boil an additional 2 minutes. Steep 15 minutes. Sparge through sieve over ice. Mix. Rack to 7-gallon carboy and pitch yeast. Bottle when fermentation is complete (about 1 week).

Specifics:

- O.G.: 1.062
- F.G.: 1.015
- Primary Ferment: 1 week

Halloween Stout

Classification: stout, Irish stout, dry stout, partial-mash

Source: Alex Jenkins (atj@mirror.tmc.com) Issue #57, 1/24/89

Ingredients:

- 5 pounds, pale malt
- 1 pound, crystal malt
- 1 pound, chocolate malt
- 3.3 pounds, John Bull unhopped dark malt extract
- 1 ounce, Clusters hops pellets
- 1 ounce, Hallertauer leaf hops
- 1 tablespoon, Irish moss
- 1/2 ounce, Willamette hops pellets
- 2 packs, Red Star ale yeast

Procedure:

Mash malts in 2-1/2 gallons of 170 degree water; 154 degrees, ph 5.2, maintain at 140-150 degrees for 90 minutes. (Ending pH was 4.8.). Sparge and bring to boil. Add dark extract. Add Clusters and Hallertauer hops 20 minutes into boil. Add Irish moss after another 10 minutes. Add Willamette hops in last 15 minutes. Cool wort and add to carboy. Pitch yeast. Set carboy in cool basement with blow tube. On second day, replace blow tube with airlock. Bottled after 29 days.

Specifics:

- O.G.: 1.044
- F.G.: 1.014
- Primary Ferment: 29 days

Cream of Oats Stout

Classification: stout, oatmeal stout, sweet stout, all-grain

Source: Glenn Colon-Bonet (gcb@hpfigcb.hp.com) Issue #412, 5/4/90

Very smooth, silky mouth feel. Great flavor, nice sweetness with mild roasted malt flavors. Somewhat thin for style. Will use ale malt next time. Could also use more dextrin and pale malt and possibly mash at higher temperature. Overall, a very nice beer!

Ingredients:

- 6 pounds, Klages 2-row pale malt
- 1/2 pound, Dextrin malt
- 1-1/8 pounds, rolled oats
- 1/2 pound, crystal malt
- 1/2 pound, chocolate malt
- 1/4 pound, roasted barley
- 1 ounce, Clusters boiling hops (7.4 alpha)
- 1/2 ounce, Cascade hops
- 10 ounces, lactose
- 1/2 teaspoon, Irish moss
- Wyeast #1007: German ale

Procedure:

Mash in 3 quarts cold water. Raise temperature to 153 degrees and hold until iodine test indicates complete conversion. Transfer to lauter tun and sparge to yield 7 gallons. Boil 1 hour, adding boiling hops. Add finishing hops and Irish moss in last 10 minutes. Sparge, cool and pitch yeast.

Specifics:

- O.G.: 1.040
- F.G.: 1.015
- Primary Ferment: 7 days
- Secondary Ferment: 3 weeks

Russian Empirical Stout

Classification: stout, Russian imperial stout, all-grain

Source: Rob Bradley (bradley@dehn.math.nwu.edu) Issue #417, 5/15/90

After two years this beer showed a little oxidation, but by and large it was till in excellent shape. Viscous and black with light carbonation and a fine-beaded medium-brown head, it still had good balance, although the hop bitterness had faded with time to give predominance to the dark malts. It was bittersweet and almost unbelievably long in the finish.

Ingredients: (for 3-1/2 gallons)

- 5-1/2 pounds, 2-row pale malt
- 1 pound, caramel malt
- 1/4 pound, chocolate malt
- 1/4 pound, black patent malt
- 4-1/2 pounds, diastatic malt extract
- 2-1/2 ounces, Fuggles hops
- 1/4 ounce, Chinook hops
- 1 teaspoon, Irish moss
- Leigh Williams Yeast
- Pasteur champagne yeast
- 1/4 cup, corn sugar (priming)

Procedure:

This will yield about 3-1/2 gallons at a density of 1106. Mash grains using infusion method for about 1 hour. Boil two hours with all hops added---that's right, no finishing hops. Cool and pitch Williams yeast. Ferment for 4 days then rack to glass jugs. Rack again on 24th day. Add champagne yeast. Let ferment another 4 months. Bottle.

Specifics:

- O.G.: 1.106
- F.G.: 1.032
- Primary Ferment: 4 days
- Secondary Ferment: 24 days + 4 months

Oatmeal Wheat Stout

Classification: stout, oatmeal stout, wheat, extract

Source: Don Wegeng (Wegeng.Henr@Xerox.COM) Issue #95, 3/10/89

This recipe was developed by Kenneth Kramer who published it in the June 1986 issue of *All About Beer* magazine. I won't comment on the choice of hops.

Ingredients:

- 3.3 pounds, Edme Irish stout extract
- 3.3 pounds, Edme light beer extract
- 3 pounds, pale, 2-row malt
- 2 pounds, crystal malt
- 1 pound, wheat malt
- 1 pound, old-fashion oatmeal
- 2-1/2 cups, roasted barley
- 4 cups, black patent malt
- 1 pack, Edme ale yeast
- 1 stick, brewers licorice
- 2 ounces, Hallertauer leaf hops
- 1 ounce, Tettnanger leaf hops
- 1/2 teaspoon, Irish moss
- 1 teaspoon, diastatic enzyme powder

Procedure:

Crush pale and crystal malt. Loosely crush black patent malt. Place oatmeal in cheese-cloth. Mash all except 2 cups of the black patent malt for 1-1/2 hours. Add diastatic enzyme. Sparge and begin boil. Add extracts and licorice. After 15 minutes of boil, add 1 ounce Tettnanger and continue boil. After another 15 minutes, add 1/2 ounce Hallertauer. During last 15 minutes, add Irish moss and 2 cups black patent malt. During last 2 minutes of boil add 1 ounce Hallertauer. Cool rapidly and pitch yeast. Ferment in 5-gallon carboy with blow tube attached. Proceed with normal single-stage fermentation.

Specifics:

- O.G.: 1.078
- F.G.: 1.032

Mega Stout

Classification: stout, dry stout, Irish stout, extract

Source: rogerl@Think.COM, Issue #101 3/15/89

This recipe was developed by Doug Hinderks, president of the Northern Ale Stars Homebrewers Guild. The recipe was

used as the basis for "Ursa Stout," which follows. Ursa differs in the addition of pale, crystal, and dextrin malts in place of some of the dry extract.

Ingredients:

- 2 cans, Munton & Fison stout kit
- 3 pounds Munton & Fison extra dark dry malt extract
- 2 cups chocolate malt
- 2 cups black patent malt
- 2 cups roasted barley
- 3 ounces Fuggles hops (boil)
- 1/2 ounce Cascade hops (finish)
- ale yeast
- 1/4 teaspoon Irish moss
- 3/4 cup corn sugar (priming)

Procedure:

Steep whole grains in 6 cups of water and bring to boil. Remove grains at boil. Add extract and boiling hops. Boil 1 hour. Add Irish moss in last 15 minutes. After boil, add Cascade hops and steep 15 minutes. Cool and pitch yeast.

Specifics:

- O.G.: 1.071
- F.G.: 1.020

Ursa Major Stout

Classification: stout, dry stout, Irish stout, extract

Source: rogerl@Think.COM Issue #101, 3/15/89

This brew is so dark I think the Irish moss may be superfluous. This was the most active brew I've had in a while. Expect to use some sort of blow off method for primary and then rack to secondary with an airlock. Very black! Thick, but not as much as Guinness. Well rounded flavor and smooth with almost no bite. Very dark head. Maybe using less roast barley and a bit more black patent would lighten the head and keep the body from suffering. Everybody who tasted it really liked it. I do believe I've found my house stout.

Ingredients:

- 2 cans, Munton & Fison stout kit
- 2 pounds, Munton & Fison light dry malt extract
- 1 pound, crushed pale malt
- 1 pound, crushed crystal malt
- 1/2 pound, dextrin malt

- 2 cups, chocolate malt
- 2 cups, black patent malt
- 2 cups, roast barley
- 2 ounces, Fuggles hops pellets (boil)
- 1-2 ounce, Willamette leaf hops (finish)
- 2 packs, M&F stout yeast
- 1/4 teaspoon, Irish moss
- 3/4 cup, corn sugar (priming)

Procedure:

Mash grains in 1-2 gallons of water. Sparge with enough water to end with 2-3 gallons in pot. Bring to boil. Stir in extract and bring to boil. Add boiling hops. Boil 40 minutes. Add Irish moss in last 15 minutes. At end of boil, add aromatic hops and steep 15 minutes. Sparge into primary with enough water to make 6 gallons. Cool and pitch yeast. Rack to secondary when initial blow off subsides. Prime and bottle about a month later.

Specifics:

- O.G.: 1.058
- F.G.: 1.016

Porter

Classification: porter, extract

Source: Gary Benson (inc@tc.fluke.COM) Issue #124, 4/11/89

This makes what I consider to be an excellent porter. Fermentation seemed to take off and I bottled within 7 days of brewing. Fermentation took place at 74 degrees.

Ingredients:

- 1 can, Munton & Fison dark hopped extract
- 1/2 can, Edme bitters kit
- 1 stick, brewers licorice
- 1/2 pound, toasted barley
- 1 pound, flaked barley
- 2 ounces, Cascade hops pellets
- 1 ounce, Northern Brewer hops pellets
- Edme ale yeast

Procedure:

Make toasted barley into a tea. Bring flaked barley to boil. Sparge with kitchen strainer and boiling water. Boil extracts and Cascade hops. Add Northern Brewer. Cool and Pitch.

Specifics:

- O.G.: 1.045
- F.G.: 1.005
- Primary Ferment: 2 days
- Secondary Ferment: 5 days

Dextrinous Porter

Classification: porter, all-grain

Source: Peter Klausler (pmk@bedlam.cray.com) Issue #177, 6/16/89

My mash temp was too high, as I mis-judged the quantity of strike liquor and the mash spent a lot of time in the 160-170 degree range before I brought it down to 154 degrees. Conversion was good (1.048 for 5 gallons), but now after fermentation slowed to 1 bubble every 2 minutes, the gravity is 1.024. I suspect there's nothing I can do to turn this sweet porter into the dry porter I intended so my question is, "Is there some style I can claim to have intended in the first place?" I guess I need some level of plausible brewability.

Ingredients:

- 8 pounds, Munton & Fison 2-row pale malt
- 1-1/2 pounds, crystal malt
- 1/4 pound, chocolate malt
- 1/4 pound, black patent malt
- 1/2 pound, flaked barley
- 1 ounce, Willamette hops (boil)
- 1/2 ounce, Cascade hops (boil)
- 1/2 ounce, Cascade hops (finish)
- yeast

Procedure:

Mash grains. Add boiling hops and boil 90 minutes. Dry hop with 1/2 ounce Cascade.

Specifics:

- O.G.: 1.048
- F.G.: 1.024

Crankcase Stout

Classification: stout, Russian imperial stout, extract

Source: Marc San Soucie (hplabs!decvax!wang!mds) Issue #178, 6/16/89

An experiment in extravagance. Intimidating. Heavy, strong, thick. Not really drinkable after 4 months. Interesting, but not

completely enjoyable. Too much of too many good things.

Ingredients:

- 1 pound, crushed crystal malt
- 1 pound, crushed roasted barley
- 1-1/2 pounds, crushed black patent malt
- 9 pounds, Munton & Fison dark dry malt extract
- 1 can, John Bull dark hopped malt extract
- 2 inches, brewers licorice
- 2 ounces, Nugget leaf hops
- 2 ounces, Galena leaf hops
- 1 ounce, Cascade hops
- 2 packs, Doric ale yeast
- 1 ounce, amylase enzyme

Procedure:

Put grains into two gallons water and boil. When pot reaches boil, remove grains. Add dry extract and stir. Add hopped extract and licorice. Add Nugget and Galena hops. Boil 70 minutes. This was a big thick mess and needs a big pot--mine boiled over.

Add Cascade for finishing. Cool and pitch yeast and amylase. Put in a big fermenter with a blow tube---my batch blew the cover creating a marvelous mess all over the wall. Eventually rack to secondary and ferment a long time (at least 3 weeks).

Specifics:

- Secondary Ferment: 3 weeks +

Tina Marie Porter

Classification: porter, all-grain

Source: Doug Roberts (roberts%studguppy@lanl.gov) Issue #378, 3/15/90

This was a marvelous bitter-sweet velvet black porter.

Ingredients:

- 8 pounds, Klages 2-row malt
- 1 pound, Munich malt
- 1/2 pound, crystal malt (90L)
- 1/2 pound, chocolate malt
- 1/2 pound, black patent malt
- 1/2 pound, roasted barley
- 1/2 ounce, Northern Brewer hops (boil)
- 1/2 ounce, Cascade hops (boil)
- 1/2 ounce, Cascade hops (finish)
- 1 teaspoon, gypsum
- 1/2 teaspoon, Irish moss
- 14 grams, Whitbread ale yeast

Procedure:

The mash was done based on Papazian's temperature-controlled method. The boiling hops used were Northern Brewer and Cascade, but other hops can be used, this recipe uses 10.75 AAUs. The finishing hops are added after the boil and steep while cooling with an immersion chiller. The Irish moss is added in the last 20 minutes of the boil. The yeast is rehydrated in 1/2 cup of 100 degree water.

Baer's Stout

Classification: stout, dry stout, Irish stout, extract

Source: Michael Eldridge (dredge@hitchcock.Stanford.EDU) Issue #380, 3/20/90

This is based on one of the excellent recipes from Dave Baer (from this digest). This one came out great! Apologies to Dave for what we may have done to the original.

Ingredients:

- 1/4 pound, flaked barley
- 1/4 pound, medium crystal malt
- 6 pounds, dark Australian malt extract
- 1/2 pound, dark Australian dry malt
- 1/4 pound, black patent malt
- 1/2 cup, molasses
- 2 ounces, Cascade hops (boil)
- 2/3 ounce, Northern Brewer hops (finish)
- Wyeast British ale yeast

Procedure:

Steep flaked barley and crystal malt for 50 minutes at 153 degrees. Strain and boil 90 minutes. Add 1/3 of boiling hops after 30 minutes. Add black patent and molasses at 45 minutes. After 60 minutes add 1/3 of boiling hops. At end of boil add remaining hops. Steep. Strain, cool, and ferment.

Specifics:

- O.G.: 1.051
- F.G.: 1.018

Black Cat Stout #1

Classification: stout, Irish stout, dry stout, coffee, extract

Source: Mark Stevens (stevens@stsci.edu)
Issue #349, 2/1/90

This stout turned out pretty tasty and the coffee flavor seems to come through more in the aftertaste with the predominant flavor being the dark malts. I should probably have let it ferment in the secondary a bit longer or not used anything for priming because I got a few gushers after a couple months---but by then, most of the beer was gone anyway.

Ingredients:

- 6.6 pounds, Munton & Fison dark extract syrup
- 1 pound, Munton & Fison dark dry extract
- 1/2 pound, black patent malt
- 3/4 pound, crystal malt
- 1/2 pound, roasted barley
- 1/2 cup, dark molasses
- 3/4 ounce, Willamette hops (boil)
- 3/4 ounce, Cascade hops (boil)
- 1 teaspoon, vanilla
- 1/2 cup, French roast coffee
- 2 packs, Edme ale yeast

Procedure:

Brew a pot of coffee with 1/2 cup of French roast coffee. Steep specialty grains in water as it boils. Remove grains. Boil malts, hops, and vanilla 60 minutes. Strain wort into fermenter. Pour in pot of coffee. Add ice water to make 5 gallons. Pitch yeast. Rack to secondary after 3 days. Bottle 23 days later.

Specifics:

- O.G.: 1.069
- F.G.: 1.028
- Primary Ferment: 3 days
- Secondary Ferment: 23 days

Colorado Crankcase Stout

Classification: stout, sweet stout, English stout, Mackeson, extract, coffee

Source: Tom Hotchkiss (trh@hpestrh.hp.com) Issue #352, 2/6/90

Wyeast #1028 does not seem to have high attenuation, causing high final gravity.

After 1 month in bottles, the beer has low carbonation levels. I like it this way! The beer feels thick and sweet. If you want a good sweet stout, like Mackeson, this recipe with Wyeast #1028 is a good way to go. This stuff is black! When you pour a bottle, it sucks all the light out of the room...you have to drink it in the dark. Amazingly, there isn't much hops aroma and taste, but with so many other flavors and aromas, you don't miss it.

Ingredients:

- 3.3 pounds, Edme SFX dark malt extract
- 3.3 pounds, John Bull dark malt extract
- 2 pounds, amber dry malt extract
- 1 pound, crystal malt
- 1 pound, roasted barley
- 1 pound, chocolate malt
- 3/4 pound, black patent malt
- 1/2 stick, brewers licorice
- 2 ounces, Brewers Gold hops
- 2 ounces, Fuggles hops
- 1/2 pound, French roast coffee beans
- Wyeast #1028: British ale

Procedure:

Steep grains in water while heating. Remove grains just before boiling. During boil, add licorice and extract. Add 1 ounce of Brewer's Gold for 60 minutes, 1 ounce for 45 minutes, and 1 ounce of Fuggles for 30 minutes. Cool wort and pitch yeast. Add unground coffee beans and remaining ounce of Fuggles. The next day skim off all crud, including coffee beans and hops. One day later, rack to secondary. Ferment three weeks and bottle.

Specifics:

- O.G.: 1.065
- F.G.: 1.026
- Primary Ferment: 2 days
- Secondary Ferment: 3 weeks

Martin's Porter

Classification: porter, partial-mash

Source: Martin Lodahl (pbmoss!mal@hplabs.HP.com) Issue #315, 12/4/89

If this beer doesn't have enough body, you might try substituting unmalted barley for the wheat malt and extend starch conversion rest to 2 hours. Bitterness can be

reduced by cutting back bittering hops to 8 AAUs or so.

Ingredients:

- 3 pounds, 2-row pale lager malt
- 10 ounces, black patent malt
- 8 ounces, wheat malt
- 4 pounds, Scottish light malt extract
- 12 AAUs, Northern Brewer hops (boil)
- 1 ounce, Fuggles hops (finish)
- 3 teaspoons, yeast nutrient
- Edme ale yeast
- 1 teaspoon, gelatin finings
- 1/2 cup, corn sugar (priming)

Procedure:

Mash-in 3 minutes in 6 quarts of water at 122 degree (strike heat 126 degree). Adjust pH to 5.0-5.5. Protein rest 30 minutes at 131 degrees. Starch conversion 60 minutes at 150-141 degrees (longer is better). Mash out 5 minutes at 168 degrees. sparge with 2 gallons of water at 168-160 degrees. Boil 60 minutes. Add extract, yeast nutrient and bittering hops at start of boil. Add finishing hops 10 minutes before boil ends. Force cool and bring volume to 5 gallons. Pitch yeast.

Double Stout

Classification: stout, extract

Source: Chip Hitchcock (cjh@ileaf.com), Issue #520, 10/18/90

This recipe is based on the Double Stout recipe that appeared in Zymurgy magazine, but the quantities have been adjusted to make a half batch.

Ingredients: (for 2-1/2 gallons)

- 1/2 pound, crystal malt
- 1/4 pound, roasted barley
- 3.3 pounds, Mountmellick stout kit
- 1/2 pound, amber dry malt
- 1/2 teaspoon, gypsum
- 1/2 teaspoon, Irish moss
- 1/4 ounce, Fuggles hops plug
- yeast

Procedure:

This is a 2-1/2 gallon recipe. Steep the grains 30 minutes in 1 quart of 150 degree water. Strain out grains and bring liquid up to 3 quarts. Add stout kit, amber malt, gypsum and boil 45 minutes. After 15 minutes of boiling, add Irish moss. After removing

from heat, steep Fuggles hops pellets for 4 minutes. Strain into ice water and pitch yeast.

Chocolate Point Porter

Classification: porter, extract

Source: Doug Roberts (roberts%studguppy@lanl.gov) Issue #269, 10/2/89

Ingredients:

- 7 pounds, unhopped extract syrup
- 1 pound, chocolate malt, not cracked
- 1/2 pound, black patent malt, not cracked
- 1/2 pound, crystal malt (90 degrees L.)
- 1/2 pound, Sumatra decaf coffee
- 1-1/2 ounces, Cascade hops (boil)
- 1/2 ounce, Cascade hops (finish)
- yeast

Procedure:

Place chocolate, patent, and crystal malts in about 2 gallons of water and bring to almost boil, Sparge into boiling pot. Add 2 more gallons of water. Bring to boil and add bittering hops. 30 minutes into the boil, add 1/2 teaspoon Irish moss. Boil one more hour. Add finishing hops in last 2 minutes of boil. Pour into fermenter and add coffee. Pitch yeast.

Partial Mash Porter

Classification: porter, partial-mash

Source: Martin Lodahl (mal@pbmoss.pacbell.com) Issue #274, 10/10/89

The result is sweet, but very tasty. My next batch of porter will be somewhat drier, tending toward stout. Changes will include a less sweet extract (Scottish light), dropping the crystal malt altogether, bumping the bittering hops up a point, adding an ounce of Fuggles 10 minutes before the end of the boil for finish, and going to Edme yeast, which I believe to be more attenuative. I'm also toying with the idea of adding 8 ounces of wheat malt to improve the head, which is the only real defect this beer seems to have.

Ingredients:

- 3 pounds, 2-row pale lager malt
- 10 ounces, black patent malt

- 6 ounces, crystal malt
- 4 pounds, Australian dark extract
- 11 AAUs, Northern Brewer hops
- Doric yeast
- 1/2 cup, corn sugar (priming)

Procedure:

Mash-in (6 quarts water) at 131-122 degrees, stir 3 minutes. Adjust pH to 5.0-5.5 (using calcium carbonate or gypsum). Protein rest 131-120 degrees for 30 minutes. Starch conversion 155 degrees for 60 minutes. Mash out at 168 degrees for 5 minutes. Sparge with 2 gallons of 168-160 degree water. Bring liquid to boil and add extract and hops. Boil 60 minutes.

Stout

Classification: stout, dry stout, Irish stout, extract

Source: Allen Hainer (ajhainer@violet.waterloo.edu) Issue #281, 10/18/89

This is better than any stout I have ever tasted. It is based on the stout recipe posted by Marc San Soucie in Digest #219.

Ingredients:

- 8.8 pounds, unhopped dark malt extract
- 1 pound, roasted barley
- 1 pound, wheat malt
- 1/2 pound, black patent malt
- 1/2 pound, chocolate malt
- 4 ounces, Bullion hops (boil)
- 1 ounce, Cascade hops (finish)
- yeast

Procedure:

The bullion hops are added 30 minutes into the boil. I used pelletized hops and there was a huge amount of sediment when I racked it---not sediment in the normal sense---it was mostly beer with hops floating in it, but it was too thick to go through the siphon.

Specifics:

- O.G.: 1.075
- F.G.: 1.035

All Grain Porter

Classification: porter, all-grain

Source: Doug Roberts (roberts%studguppy@lanl.gov) Issue #296, 11/4/89

This recipes is based on Papazian's "Silver Dollar Porter." I suspect the difference in quality between this batch and an extract batch is going to be the difference between fresh-brewed coffee and instant. The wort had a much better hot and cold break than I've ever experienced using extracts, and it tasted better too.

Ingredients:

- 8 pounds, American 2-row (Klages) malt
- 1 pound, Munich malt
- 1/2 pound, crystal malt (90L)
- 1/2 pound, black patent malt
- 1/2 pound, chocolate malt
- 1/2 pound, roasted barley
- 1 teaspoon, calcium carbonate
- 1 ounce, Northern Brewer hops (boil)
- 1/2 ounce, Cascade hops (boil)
- 1/2 ounce, Cascade hops (finish)
- Whitbread ale yeast

Procedure:

Use Papazian's temperature-controlled mash procedure. Sparge and boil.

Specifics:

- O.G.: 1.051

Sweet Darkness

Classification: stout, sweet stout, English stout, Mackeson, extract

Source: Marty Albini (martya@hp-sdd@hplabs.csnet) Issue #298, 11/8/89

This is based on Doug Roberts' Mackeson Triple clone. This will be lighter than the real Mackeson's with a lighter head. Very similar aromas and head retention. Overall a resounding success. One or two things I'll do different next time: Reduce black patent malt to 1/2 cup (crushed), add a bit of dextrin to increase body, and maybe add a touch of roasted barley. I recommend this to anyone who likes their coffee strong, with cream and sugar.

Ingredients:

- 7 pounds, Australian light syrup
- 1 pound, chocolate malt, cracked
- 1-1/2 pounds, black patent, uncracked
- 12 ounces, crystal malt, cracked
- 12 ounces, lactose
- 2 ounces, Kent Goldings hops (whole leaf)
- 1 teaspoon, salt
- 1 teaspoon, citric acid
- 2-1/2 teaspoons, yeast nutrient
- yeast

Procedure:

Bring the wort to boil (water and syrup to make 3 gallons), then add crystal. Boil 10 minutes, then add hops. Boil 5 minutes. Turn off heat and add chocolate and black patent malt in a grain bag. Steep about 10 minutes. Sparge grain bag with about 2 gallons of boiling water. Add lactose. Chill and pitch. When fermented, try priming with 3/4 cup of light dry malt extract.

Specifics:

- O.G.: 1.057
- F.G.: 1.022

Broglio's Quaker Stout

Classification: stout, oatmeal stout, extract
Source: Jim Broglio (microsoft!jamesb@uunet.uu.net) Issue #334, 12/29/89

This is very lightly carbonated, but that I can live with. Could use more hops. Smooth aftertaste. Overall, I give it a thumbs up.

Ingredients:

- 6 pounds, dry amber extract
- 1 pound, crystal malt
- 1/2 pound, roasted barley
- 1 pound, Quaker oats
- 1 ounce, Eroica hops (boil)
- 1 ounce, Kent Goldings hops(finish)
- 2 packs, Edme ale yeast

Procedure:

In two gallons of cold water, add crystal, barley, and oatmeal. Steep until water comes to boil. Sparge with about 1 gallon of hot water. Add dry extract. Bring to boil. Add Eroica hops. Boil 45 minutes. In last 5 minutes of boil, add Kent Goldings hops. Cool to about 75 degrees. Transfer to pri-

mary and pitch yeast. Have a homebrew and wait.

Original Oatmeal Stout

Classification: stout, oatmeal stout, extract
Source: Jay Hersch (75140.350@compuserve.com) Issue #459, 7/14/90

These recipes rank among my best beers. This one probably had the most noticeable oat flavor of all the variations due to the balance between the amount of malt and oats. It had a nice deep dark head, opaque color and smooth creamy flavor. I'd probably use an Irish liquid ale yeast or Whitbread if I did this again.

Ingredients:

- 6.6 pounds, John Bull dark extract
- 1-1/2 pounds, plain dark extract
- 2 ounces, Bullion hops (boil)
- 1/2 pound, steel cut oats
- 7 grams, Muntona ale yeast
- Irish moss
- water crystals

Procedure:

This is the first of a series of experiments in brewing oatmeal stouts. It is an extract brew, with any specialty grains (not in this particular recipe) being added in the standard stovetop method and removed at boil. When grains are used, they are cracked with a rolling pin and boiled for 30 minutes before straining.

Specifics:

- O.G.: 1.042
- F.G.: 1.021

Second Try

Classification: stout, oatmeal stout, extract
Source: Jay Hersh (75140.350@compuserve.com) Issue #459, 7/14/90

The addition of grains made the oatmeal less noticeable. Color and hop balance were good again. Irish ale yeast could yield some nice results and I think the steel cut oats need to be bumped up to 1 pound to bring them to the fore.

Ingredients:

- 6.6 pounds, John Bull plain light extract
- 1-1/2 pounds, plain dark dry extract
- 3/4 pound, black patent malt
- 1/4 pound, roasted barley
- 1/2 pound, chocolate malt
- 1/2 pound, steel cut oats
- 7 grams, Muntona ale yeast
- 1/2 ounce, Fuggles hops (boil)
- 1 ounce, Hallertauer hops (boil)
- 1-1/2 ounces, Cascade hops (finish)
- Irish moss
- water crystals

Procedure:

This is the second of a series of experiments in brewing oatmeal stouts. It is an extract brew, with specialty grains being added using the standard stovetop method and removed at boil. When grains are used, they are cracked with a rolling pin and boiled for 30 minutes before straining. The finishing hops are added in the last 5 minutes of the boil.

Specifics:

- O.G.: 1.050
- F.G.: 1.022

Not So Oatmeal

Classification: stout, oatmeal stout, extract
Source: Jay Hersch (75140.350@compuserve.com) Issue #459, 7/14/90

This turned out real fruity, probably because of the Alexander's. Dry hopping also helped, again the amount of steel oats to other grains was too low. To get opacity it was necessary to use at least 1-2 pounds of dark malt extract; because I didn't do that, this was more of a brown ale in color and body.

Ingredients:

- 3.3 pounds, Munton & Fison plain light extract
- 4 pounds, Alexanders pale unhopped extract
- 1/2 pound, black patent malt
- 1/4 pound, roasted barley
- 1/2 pound, crystal or cara-pils malt
- 1/2 pound, steel cut oats
- 1 ounce, Hallertauer hops (boil)
- 3/4 ounce, Fuggles hops (boil)
- 1 ounce, Cascade hops (finish)
- 1/2 ounce, Cascade hops (dry)
- 14 grams, Muntona ale yeast

- Irish moss
- water crystals

Procedure:

This is the third of a series of experiments in brewing oatmeal stouts. It is an extract brew, with specialty grains being added in the standard stovetop method and removed at boil. Grains are cracked with a rolling pin and boiled for 30 minutes before straining. The finishing hops are added 5 minutes before the end of the boil. The dry hopping is done after 4 days in the primary.

Specifics:

- F.G.: 1.018

Most Recent Oatmeal Stout

Classification: stout, oatmeal stout, extract
Source: Jay Hersch (75140.350@compuserve.com) Issue #459, 7/14/90

Darker and more astringent than the other recipes, also more boldly hopped but still well-balanced due to the higher gravity. A little like Xingu or Mackesons with its residual sweetness.

Ingredients:

- 6.6 pounds, Munton & Fison light unhopped extract
- 3.3 pounds, Munton & Fison dark unhopped extract
- 1/2 pound, cara-pils malt
- 1/2 pound, black patent malt
- 1/2 pound, roasted barley
- 3/4 pound, steel cut oats
- 1/2 pound, malt-dextrin
- 2 ounces, Sticklbrackett hops (boil)
- 1 ounce, Bullion hops (boil)
- 1 ounce, Cascade hops (finish)
- 1 ounce, Cascade hops (dry)
- 14 grams, Whitbread ale yeast
- Irish moss/water crystals

Procedure:

Last in the series of experiments in brewing oatmeal stouts. It is an extract brew, with specialty grains being added in the standard stove-top method and removed at boil. Grains are cracked with a rolling pin and boiled for 30 minutes before straining. The Sticklbrackett are added in 1/2 ounce batches at 20 minute intervals, the Bullion 1/2 ounce at a time in between the Sticklbrackett. The finishing hops are added 5 min-

utes before the end of the boil. The dry hopping is done in the primary.

Specifics:

- F.G.: 1.030

Mocha Java Stout

Classification: stout, dry stout, Irish stout, coffee, extract

Source: Guy McConnel (ingrlb11!mspe5!guy@uunet.UU.NET) Issue #814, 1/31/92

The "Monte Sano blend" coffee is a mild coffee (sorry I can't remember exactly which coffees are blended to make this) that I buy locally in a coffee store. I wanted something mild for the first attempt so as not to overdo it. This beer turned out wonderfully black and the chocolate and coffee come out nicely in the aroma and flavor. In spite of the oils in the chocolate, it has a rich, creamy head that stays with it until the bottom of the glass. The low hopping rate is due to the fact that both the coffee and the chocolate add to the bitterness and I wanted their aromas to dominate this beer. It has been well received by all who have tried it. I called it "Three Passions Stout" because three of my favorite tastes (from the world of food and beverages anyway) are chocolate, coffee, and stout--not necessarily in that order. I have set aside two six-packs of this to see how well it ages (if I can leave it alone, that is).

Ingredients:

- 7 pounds, Glenbrew Irish Stout Kit
- 1/4 pound (1 cup), Flaked Barley
- 1/8 pound (1/2 cup), Black Patent Malt
- 1/2 ounce, Fuggles hop pellets (bittering - 60 min)
- 1/2 ounce, Fuggles hop pellets (flavoring - 10 min)
- 4 ounces, Ghirardelli unsweetened chocolate
- 2 cups, Brewed Coffee (Monte Sano blend)
- 1 package, WYeast #1084 Irish Stout Yeast
- 3/4 cup, Corn sugar (bottling)

Procedure:

Brew coffee using 2 scoops coffee to 12 oz. cold water. Steep flaked barley and cracked black patent for 45 minutes. Bring 1.5 gal-

lons water to a boil in brewpot, sparge in grains, and add extract and boiling hops. Boil for 50 minutes. Add chocolate and flavoring hops and boil for 10 more minutes. Remove from heat and carefully stir in coffee. Cool and pour into fermenter containing 3 gallons cold (pre-boiled) water. Pitch yeast. Rack to secondary when vigorous fermentation subsides. Bottle with 3/4 cup corn sugar.

Alcatraz Porter

Classification: porter, Anchor porter, all-grain

Source: Bryan Gros (bgros@sensitivity.berkeley.edu) Issue #815, 2/3/92

I recently tasted my all-grain porter against Anchor's and the big thing I notice was Anchor Porter is thick, creamy. Mine is low carbonated, but it does not have that creamy feel. This was my first all-grain brew and my first porter.

It has a good malt flavor. Next time I would cut back on the hops some.

Ingredients: (for 3 gallons)

- 4-1/2 pounds, barley (pale malt)
- 4 ounces, wheat malt
- 8 ounces, Munich malt
- 9 ounces, Crystal/Chocolate mixture
- 4 ounces, Black Patent
- 1/4 cup, molasses
- 1.6 ounces, Cascade Hops (5.8AAU) (Bittering)
- 1/2 ounce, Mt. Hood Hops (3.8AAU??) (Bittering)
- 0.4 oz Cascade (finish)
- Wyeast English Ale

Procedure:

Add all grains, crushed, to 6qts water at 55C. Wait 30 min. Raise temp to 62C (Added 2qts boiling water) Wait 75 min. Raise temp to 75C. Wait 5 min. Sparge with 75C water. Bring to boil, add molasses, Cascade, and Mt. Hood hops. Boil one hour. Add finishing hops. Boil 5 min. Cool down in sink. Add yeast from starter.

Specifics:

- O.G.: 1.054
- F.G.: 1.010
- Primary Ferment: 10 days

Speedball Stout

Classification: stout, dry stout, coffee, extract

Source: Stephen E. Hansen (hansen@gloworm.Stanford.EDU) Issue #747, 10/24/91

The last couple of times I've left the bag of coffee beans and hops until racking without over doing the coffee flavor. This cuts down on the potential for contamination. We've been using a Sierra Nevada yeast culture for the last few batches and it's been a very nice brew. Prestarted Wyeast British Ale yeast has worked well also. Sierra Nevada yeast culture is not terribly attenuative and the last batch was a bit sweeter than I'd prefer. Next time I'll use Wyeast's Irish Stout Yeast that Florian and others have recommended.

Ingredients:

- 6 pounds, Dark Australian malt extract
- 1/2 pound, Dark Australian dry
- 1/3 pound, Coffee, whole bean (I use Peet's Costa Rican, a fairly dark roast)
- 4 ounces, black patent malt
- 4 ounces, Flaked Barley
- 4 ounces, Medium Crystal malt
- 4 ounces, molasses
- 2 ounces, cascade (bittering) at 4.7 AAU
- 2/3 ounce, northern brewer (aromatic)
- Sierra Nevada yeast culture

Procedure:

Steep flaked barley and crystal malt for 50 minutes at 153 degrees. Boil for 90 minutes. Add black patent malt and molasses at 45 minutes. Bittering hops in thirds each 30 min. Fill a hops bag with the coffee and aromatic hops and add to the hot wort just before chilling. If you don't have a wort chiller you'd better wait until pitching. Remove the bag after about 24 hours or when the fermentation is going strong, whichever is longer. Rack to secondary once initial fermentation has died down, about 5 to 6 days.

Specifics:

- O.G.: 1.049--1.051
- F.G.: 1.017--1.020
- Primary Ferment: 5--6 days at 55 degrees

Mach Guinness

Classification: stout, dry stout, Irish stout, Guinness, all-grain

Source: Kevin L. Scoles (kscoles@pnet51.orb.mn.org) Issue #646, 5/28/91

This stout is creamy, but not as heavy as some, with a head that takes almost 30 seconds to form, lightly bitter, with that back of the throat sourness from the soured ale.

Ingredients:

- 5 pounds, pale 2 row British malt
- 1 pound, rolled barley
- 1 pound, roasted barley
- 2 pounds, light dry malt extract
- 2 cups, corn sugar
- 2 ounces, bullion Hops (1.5 boiling, 0.5 finishing) (preferably whole)
- 1 package, Whitbread Ale Yeast

Procedure:

Mash 5 pounds 2-row, rolled barley and roasted barley in at 132 degrees. Protein rest 30 minutes. Starch conversion 2 hours at 153 degrees. mashed out 15 minutes at 168 degrees. Sparged with 4 gallons 172 degree water. Add the 2 pounds dry ME and the 2 cups sugar. Bring to a boil. Add 1 1/2 ounces of hops. Boil 1 hour. Add 1/2 ounce of hops, turn off heat, and let stand for 15 minutes. Cool wort to 72 degrees, strain into fermenter, and pitch yeast.

Bottling: one to two days before bottling, sour two bottles of ale. To do this, pour two bottles of ale into a steril glass container. Cover with a clean cloth secured with string or rubber band. Put in the cupboard (or somewhere relatively dark and warm) and let stand one to two days. It should sour, but not mold. Add 2/3 cup corn sugar to the sour ale and boil for 10 minutes. Pour into bottling bucket. Add sour ale and bottle as usual.

Specifics:

- Primary Ferment: 7 days
- Secondary Ferment: 6 to 9 days
- O.G.: 1.066
- F.G.: 1.016

Lutzen's Pleasing Porter

Classification: porter, extract

Source: Karl Lutzen (lutzen@novell.physics.umr.edu) Issue #700, 8/13/91

Very smooth, nice hop balance, but a bit heavy for a summer drink. Will try to save the rest for this fall. This might be considered a lager due to the refrigeration. It was only done because the ambient temperature of my basement "brewing room" hits 75-80 Degrees during the summer heat. I brewed this in early spring as an ale (65 degrees) and strangely enough, they taste very similar. (Drink a bottle of one version, wait, drink a bottle of the other, results: Who cares. Both are great.)

Ingredients:

- 3 pound can John Bull unhopped Dark
- 3 pound bag Northwestern Amber Malt extract
- 1-1/2 ounces Clusters 6.9% alpha (boil)
- 1 ounce Cascades 5.6% alpha (finish)
- Ale yeast (your choice)

Procedure:

Bring 2 gallons of water and malt to a boil. Add 1/2 ounce Clusters at beginning of boil, 20 minutes, and 40 minutes. After 60 min. turn off heat, and add Cascades. At this point it was late in the evening, I poured the wort into my sanitized bottling bucket and brought the quantity up to 5 gals. and stuck the whole thing in the beverage refrigerator. Next morning I siphoned off the wort into the fermentor, leaving all those hop particles behind, pitched the yeast. Put on the blow tube, and put the fermenter back in the refrigerator. I had the temperature set at 50 degrees.

After a week, I replaced the blow tube with an airlock, and bottled after a month of fermenting.

Specifics:

- O.G.: 1.052
- F.G.: 1.016
- Primary Ferment: 1 month at 50 degrees

Double Stout

Classification: stout, Russian imperial stout, extract

Source: Spencer W. Thomas (Spencer.W.Thomas@med.umich.edu) Issue #732, 9/26/91

My batch fermented in about a week (house temperature ranging between 60 and 68). It was barely drinkable after 6 weeks, but delicious after 3 months. It's

now been almost 5 years, and the last few bottles are a little faded and mellow but still quite good.

Ingredients:

- 3 gallons, water
- 10 pounds, dark malt extract
- 1 pound, black patent malt
- 2 pounds, crystal malt
- 1/2 pound, flaked barley
- 1/4 pound, roasted barley
- 1/2 licorice stick
- 1 teaspoon, ascorbic acid
- 1/2 teaspoon, citric acid
- 1 teaspoon, Irish moss
- 2 1/2 ounce, Bullion hops
- 1 1/2 ounce, Kent Golding hops
- 2 teaspoons, yeast nutrient
- 3/4 ounce, ale yeast (three standard packages)

Procedure:

Combine water, dark malt extract, and Bullion hops. Boil for 20 minutes. Add black patent malt through Irish moss. Boil for 5 minutes. Remove from heat and add Kent Golding hops. Steep for 5 minutes. Cool and add yeast nutrient and ale yeast. When fermentation has "stopped", add priming sugar and bottle.

Specifics:

- O.G.: 1.086
- F.G.: 1.020
- Primary Ferment: 7--11 days

Christmas in Ireland

Classification: stout, dry stout, holiday beer, extract

Source: Guy D. McConnell (uunet!ngr.com!b11!msp5!guy) Issue #727, 9/19/91

I haven't tried it yet but it smells great. I hope it will become a favorite. Enjoy.

Ingredients:

- 4 pounds, Mountmellick Irish Stout Extract
- 3 pounds, Munton & Fison Amber DME
- 1/2 pound (2 cups), Crystal Malt (60 Lovibond)
- 1/4 pound (1 cup), Black Patent Malt
- 1 ounce, Bullion hops (bittering)
- 1/2 ounce, Hallertau hops (finishing)
- 1 pound, Clover Honey

- 12 inches, Cinnamon sticks (or 6 teaspoons ground cinnamon)
- 4 ounces, Ginger Root, freshly peeled and grated
- 2 teaspoons, Allspice
- 1 teaspoon, Cloves
- 4 Grated rinds from medium size oranges
- 1 package WYeast #1084 Irish Stout Yeast

Procedure:

Simmer honey and spices in covered pot for 45 minutes. Add cracked grains to 2 gallons cold water and bring to a boil. As soon as boiling starts, remove grains with a strainer. Add malt extracts and bittering hops and boil for 55 minutes. Add finishing hops and boil for 5 more minutes. Remove from heat. Stir in honey and spice mixture and cool. Strain into fermenter containing 3 gallons cold (previously boiled) water and pitch yeast (when cool). After vigorous primary fermentation subsides, rack into secondary. Bottle with 7 ounces corn sugar or 1-1/4 cups DME when fermentation completes.

All-Grain Stout

Classification: stout, all-grain

Source: Brian Bliss (bliss@csrd.uiuc.edu) Issue #736, 10/2/91

I had 374 out of 450 pt * gals of possible extraction, so an efficiency of about 85%.

Ingredients:

- 3 pounds, Klages
- 3 pounds, pale malt (darker)
- 2 pounds, pale malt (very light)
- 2 pounds, Vienna malt
- 2 pounds, barley flakes
- 1 pound, untyped malted barley
- 8 ounces, roasted barley
- 8 ounces, black patent
- 8 ounces, chocolate
- 24 grams, Buillion hops
- 30 grams, Cascade hops
- 4 grams, Hallertauer hops
- Wyeast German ale

Procedure:

The flaked barley has no husk, so I saw no reason not to grind it finely. Mash in at 130 degrees. Let rest 20 minutes or so. Mash at 150 degrees for 115 minutes. Sparge. Let the

spargings settle. What seemed to be 3 or 4" of hot break settled out of the initial spargings! Boil for 2 hours. Add hops as follows: 14 grams bullion and 16 grams cascade (very fresh) for 1:45. 10 g bullion and 14 g cascade for 1:05. 4 grams hallertauer finish. Chill with an immersion chiller, and strain the wort through the hops. Makes about 5.5 gallons of 1.068 wort.

Specifics:

- O.G.: 1.068
- Primary Ferment at 65 degrees

Stout Stout

Classification: stout, all-grain

Source: Russ Gelinas (r_gelinas@unhh.unh.edu) Issue #740, 10/8/91

Ingredients:

- 10 pounds, pale malt (2-row)
- 1 pound, roasted barley
- 1 pound, flaked barley
- 1/2 pound, crystal malt
- 1+ ounce, Centennial whole hops (at 10.1 AAU) no finishing hops
- Wyeast Chico ale slurry

Procedure:

Mash in 3 gallons of water at 170 degrees. Starch conversion at about 90 minutes. Mash out. Sparge with 170 degree water. Collect 5 gallons or so. Boil for 60 minutes with hops going it at beginning of boil.

Bitch's Brew Oatmeal Stout

Classification: stout, oatmeal stout, extract

Source: Peter Glen Berger (pblp+@andrew.cmu.edu) Issue #741, 10/9/91

This beer improves substantially after about 2 weeks in the bottle, as hop aroma subsides and the large amount of roasted barley assumes it's place in the forefront. It's my favorite beer to date, but if I were going to brew it again I might cut back on the roasted barley by about .25 pound, and lessen the boiling hops (either to 1 ounce of Bullions, or 1.5 ounce of some lower alpha hop). Whitbread ale yeast was used because of the low attenuation rate: this stout is NOT sweet, but has lots and lots of body.

Ingredients:

- 6 pounds, dark dry malt extract
- 2 pounds, amber dry malt extract
- 1 pound, crystal malt, cracked
- 3/4 pound, roasted barley, cracked
- 1/2 pound, black patent malt, cracked
- 2 ounces, Bullions hops (boiling)
- 1/2 ounce, Willamette hope (finishing)
- 2 cups, Quaker Oats
- 2 packages, Whitbread Ale Yeast

Procedure:

Steep the Oats, and the cracked grains for 1/2 hr in cold water. Heat mixture and remove grains as boil is reached. Throw in malts and make your wort. Boil Bullions for 45 minutes, Willamette for 5-7 minutes. Have fun.

Specifics:

- O.G.: 1.052
- F.G.: 1.029

Rainy Day Porter

Classification: porter, extract

Source: Chuck Coronella (coronellrjds@che.utah.edu) Issue #744, 10/21/91

I used two types of yeast pitched simultaneously for this brew. One was 5 grams (rehydrated) Doric Ale yeast, and the other was a "large" sample taken from a previous (cherry ale) brew a few weeks earlier, originally Whitbred Ale yeast. Obviously, this is a very heavy ale, almost like a stout. I'd liken the flavor to Sierra Nevada's porter, but heavier, a little sweeter, and with (delicious) ginger. After about 3 weeks in the bottle, it was, uh, WOW!!! Delicious!! What a combination of flavors! I'd say that this is the correct amount of ginger for such a dark, heavy ale (for my taste). I've had (lighter) ales with too much ginger, but this was just right.

Ingredients:

- 2 pounds, Alexander extract syrup (pale)
- 4 pounds, Yellow Dog extract syrup (amber)
- 1-1/4 pounds, Brown Sugar
- 1/2 pound, Black Patent
- 1/4 pound, Roasted Barley
- 1/2 pound, Crystal (60 degree L)
- 1/2 pound, Crystal (40 degree L)

- 1/4 pound, Chocolate Malt
- 22 AAU (2 ounce Nugget), 60 minutes boil
- 3 ounce, Fresh Grated Ginger; 10 minutes boil
- 1 ounce, Cascade
- Ale yeast (see comments)

Procedure:

Steep grains at 150 degrees for 40 minutes before boil. Add malt and brown sugar. Boil for 60 minutes. Add Nugget hops at begining of boil. Add ginger last 10 minutes of boil. Turn off heat and add Cascade hops. Allow to steep for 10 minutes. Cool wort with chiller. Rack off trub. Add water to make total about 5.3 gallons. Pitch yeast. Bottle 3 weeks later.

Specifics:

- O.G.: 1.057
- F.G.: 1.016
- Primary Ferment: 3 weeks

- 1/4 teaspoon, Irish moss (15 minutes)
- 3/4 cup, dextrose (to prime)
- 1/2 quart (500 ml) Irish ale yeast culture (WYEAST #1084)

Procedure:

Crush grains and steep for 30 minutes in water at 158 degrees. Strain into boiling vessel and sparge with 158 degrees water. Add malt extracts, dextrin, honey, brown sugar, molasses and gypsum and bring to a boil. Add boiling hops 5 minutes into boil, Irish moss for the last 15 minutes and finishing hops in last 5 minutes. Total boil of 50 minutes. Cool to at least 68 degrees before pitching yeast. Prime with dextrose as usual.

Specifics:

- O.G.: 1.066
- F.G.: 1.025
- Primary Ferment: 5 days
- Secondary Ferment: 3 weeks

Sweetport Porter

Classification: porter, extract

Source: Mike Ligas (LIGAS@SSCVAX.CIS.MCMaster.CA) Issue #743, 10/18/91

Although I tend towards all grain brewing it seems I always come back to this one as my Porter. The rich body and residual sweetness of this beer is something which I have found hard to replicate in an all grain recipe. This beer finished 2nd at the Canadian Amateur Brewers Association national competition in 1989 and a variation of this recipe finished 3rd in 1990. The yeast strain is critical as well as the molasses to get the most out of this beer.

Ingredients:

- 3.3 pounds, Munton & Fison dark malt extract syrup
- 2.2 pounds, dark dried malt extract
- 1.1 pounds, light dried malt extract
- 8.5 ounces, malto-dextrin powder
- 1.1 pounds, crystal malt (40 L)
- 4-1/4 ounces, chocolate malt
- 4-1/4 ounces, black patent malt
- 1 cup, light clover honey
- 1 cup, brown sugar
- 1/3 cup, blackstrap molasses
- 1 ounce, Clusters hop pellets (boil)
- 1 ounce, Cascade hop pellets (boil)
- 1/2 ounce, Cascade hop pellets (finish)
- 1 teaspoon, gypsum

Black Dwarf Imperial Oatmeal Stout

Classification: stout, oatmeal stout, extract

Source: David Klein (paklein@ccit.arizona.edu) Issue #749, 10/28/91

A heavy thick brew. The flavor lasts for upwards of a minute. (hops and dark grains followed by full malt and grain flavor, finishing with molasses. Bit alcoholic tasting when warm.

Ingredients: (for 6 gallons)

- 3.3 pounds, liquid Northwestern amber
- 3.3 pounds, liquid Northwestern dark
- 3 pounds, pale 2 row
- 2 pounds, dark crystal (90 Lovibond)
- 2 pounds, flaked barley
- 1-1/2 pounds, steel cut oats
- 1 pound, wheat malt
- 3 cups, roasted barley
- 1-3/4 cups, black patent
- 1-1/2 cups, molasses
- <1 cup, chocolate
- 5 ounces, malto dextrin
- 1 stick, brewer's licorice
- 1-1/2 ounces, Northern Brewers leaf hops
- 1/2 ounce, Mt. Hood pellets
- 2 ounces .3.0 alpha Hallertau
- 1 quart+, starter---Wyeast Irish Ale

Procedure:

Mash all grain like substances for 1 hour at 130-140 degrees in 2-1/2 gallons water. Add 1-1/2 gallons boiling water to bring to 160 degrees. Hold there for 1-1/2 hours. The high temp is used to get a high final gravity. Sparge with 5 gallons fresh 170 degree water. Bring to a boil, and add Northern Brewers. Boil for 60 minutes. Add Mt. Hood and irish moss 15 minutes before the end of the boil. Cool, place in fermenter and pitch yeast. Dryhop with Hallertau in secondary.

Specifics:

- O.G.: 1.090
- F.G.: 1.032
- Primary Ferment: 7 days

Josh's Better Xingu

Classification: stout, sweet stout, Xingu, extract

Source: joshua.grosse@mail.amdahl.com
Issue #757, 11/7/91

I've tried to duplicate Xingu, but reduce some of the roast barley bite. I think I've succeeded, though I haven't done a side by side comparison. I believe that Xingu is what's known in the UK as a milk stout, as I believe that lactose is used to add body and to very slightly sweeten the flavor.

Ingredients:

- 6.6 pounds, M&F Dark Extract
- 1 pound, Crystal Malt
- 1/2 pound, Chocolate Malt
- 1/4 pound, Black Patent Malt
- 1/4 pound, Roast Barley
- 1/2 pound, Lactose
- 2 ounces, Northern Brewer (Boiling only. No finishing hops)
- Gypsum
- 3/4 cup, Dextrose (priming)
- Wyeast 1028

Procedure:

Crack and steep specialty grains at 150 degrees for about an hour in 1/2 gal water. Sparge with 1.5 gallons of 165 degree water. Add the extract and gypsum. When boiling, add the hops. Boil for one hour. Add the lactose to the boil for the last 15 minutes.

Specifics:

- O.G.: 1.042
- F.G.: 1.021
- Primary Ferment: 3--7 days
- Secondary Ferment: 7--14 days

- 3/4 ounce, Nugget hops (12 BU) (subst. N. Brewer (? BU))
- 1 ounce, Cascade hops (5 BU)
- 1 ounce, Eroica hops (4 BU)
- Wyeast #1098 British Ale yeast
- 1 cup DME for priming

Procedure:

Made a yeast starter 3 days before pitching. Used 2 tablespoons DME and 1 cup water. Next time use 2 cups water. Crack all grains and steep for 30 minutes at about 160 degrees along with the calcium carbonate. Strain out grains and sparge into about 2-1/2 gallons pre-boiled water. Total boil about 5 gallons. Add dry malt and dextrin and bring to a boil. Add 1/2 ounce of Eroica and 1/4 ounce of Chinook when boil starts. 30 minutes later add 3/4 ounce Nugget hops. Chill with an immersion chiller. Rack to a carboy, fill to 5 gallons and let sit overnight to allow the trub to settle out. The next morning rack it to a plastic primary, pitched the yeast starter, and add the 1 ounce of Cascades and Eroica hops.

Specifics:

- O.G.: 1.053
- F.G.: 1.020
- Primary Ferment: 1 week
- Secondary Ferment: 1 week

Kahlua Stout

Classification: stout, kahlua, all-grain

Source: Micah Millspaw, Posted by Bob Jones (BJONES@NOVA.llnl.gov) Issue #820, 2/10/92

Ingredients:

- 5 pounds, 2-row barley
- 2 pounds, 120L caramel malt
- 2 pounds, 20L caramel malt
- 2 pounds, British crystal
- 1 pound, wheat malt
- 1 pound, dextrin
- 1 pound, roast barley
- 2 ounces, Northern Brewer hops (boil 75 minutes)
- 1/2 ounce, Styrian Golding hops (boil 75 minutes)
- 1 bottle Kahlua liquor extract
- Whitbread ale yeast

Procedure:

Mash at 160 degrees F. Add kahlua extract to primary before pitching yeast

Oatmeal Stout

Classification: stout, oatmeal, partial-mash

Source: Russ Gelinas (R_GELINAS@UNHH.UNH.EDU) Issue #647, 5/29/91

My notes on it were that it was clean, smooth, and hoppy. The hops overwhelmed any oat flavor, but the oats may have added to the smoothness. Reduce the hopping level by 1/2. Also, not enough roasted barley "bite". Increase RB from 1/3 oz. to 1/2 oz. at least, maybe 2/3 oz. would be best. There was also 1/2 oz. of crystal used.

Ingredients:

- 3 pounds, English 2-row pale malt
- 3.3 pounds, of dark extract
- 3 pounds, of dark DME
- 1 pound, steel cuts oats
- 2 ounces, of Centennial leaf hops (AU=11.1, total=22.2 WHOOPS!)
- 1 ounce, of Cascade leaf hops (AU=5)
- Wyeast Irish Ale yeast starter (#1084?)

Procedure:

Mash pale malt and steel cut oats in 5 quarts of water. Sparge with 2 1/4 English 2-row pale malt, 1 lb. of steel cut oats, mashed in 5 qts. Added dark extract and dark DME to the wort and boiled with 2 oz. of Centennial leaf hops (AU=11.1, total=22.2 WHOOPS!) Good thing I like hops. Finished with 1 oz. of Cascade leaf hops. (AU=5) Pitched Wyeast Irish Ale yeast starter (#1084?), took 24 hrs. for active ferment.

Specifics:

- Primary Ferment: 5 days
- Secondary Ferment: 2 weeks

Stout ala Guinness

Classification: stout, dry stout, Irish stout, all-grain

Source: Tony Babinec (tony@spss.com) Issue #734, 9/28/91

The beer turned out very well, and I got lots of good comments. It's a matter of taste, but if you prefer it a bit drier, you might reduce the crystal malt or drop it entirely, or for this gravity of stout, perhaps up the roasted barley to 1.25 pounds.

Ingredients:

- 8 pounds, pale ale malt
- 3/4 pounds, of crystal
- 1 pound, roasted barley
- 1 pound, flaked barley
- 1/4 pound, chocolate malt
- 1/4 pound, wheat malt
- hops to 10-12 HBU
- Wyeast Irish yeast

Procedure:

Standard mashing procedure used.

Source: Richard Stueven (Richard.Stueven@Corp.Sun.COM) Gerry Lundquist, Issue #746, 10/23/91

Deep red color. Looks almost black in the fermenter.

Ingredients:

- 7--1/2 pounds, pale malted barley
- 1 pound, crystal malt (10 Lovibond)
- 1/2 pound, chocolate malt
- 2 ounces, black patent malt
- 41.3 grams, Cluster - boil
- 11.4 grams, Cascade - 10 min.
- 13.7 grams, Cascade - finish
- Wyeast British

Procedure:

Add grains to 3.5 gallons cold water. Heat to 150 degrees and maintain for 90 minutes, stirring constantly. Used 4.5 gallons 170 degree sparge water. Collected 6 gallons wort. Boiled 60 minutes. Add Cluster at beginning of boil. Add 11.4 grams Cascade at 50 minutes. Turn off heat after 1 hour boil, and let last of Cascade hops steep. Cooled to about 75 derees and pitched.

Specifics:

- O.G.: 1.048
- F.G.: 1.014

Rat's Darkness

Classification: porter, extract

Source: Jack Green (lunatix!gparsons@s.ms.uky.edu) r.c.b. 2/24/92

Ingredients:

- 6.6 pounds, John Bull Dark Extract
- 1/2 pound, Crystal Malt
- 1/4 pound, Black Patent Malt
- 2 ounces Saaz hop pellets (boiling)
- 1/4 ounce, Cascade hop pellets (finishing)
- 1 pack, Whitbread dry ale yeast

Procedure:

Cracked the grains and put them in 1.5 gallons of water, bring to boil and remove grains after 5 mins, add boiling hops and extract. Cook for 1 hour, add finishing hops for last 10 minutes. add to water in fermenter, bring level up to 5 gallons. ferments out in about 8 days, tasted good right out of the fermenter, ready to drink in about

Gak & Gerry's #23: Anteater Porter

Classification: porter, all-grain

8-10 days. Bottled with 1 cup Amber Dry Extract.

Specifics:

- O.G.: 1.040
- F.G.: 1.008

Brewhaus Porter

Classification: porter, all-grain

Source: Ron Downer, Brewhaus

Ingredients:

- 8 pounds, 2-row Klage malt
- 1 pound, crystal malt (90 Lovibond)
- 1 pound, dextrin malt
- 1/2 pound, chocolate malt
- 1/2 pound, black malt
- 1/2 teaspoon, gypsum
- lactic acid to adjust mash water to pH 5.2
- 1-1/3 ounces, Northern Brewer hop pellets (8.5% pellets)
- 1/2 ounce, Fuggle hop pellets (3.7% alpha)
- 1 teaspoon, Irish Moss
- 1 teaspoon, gelatin finings
- 3/4 cup, corn sugar (priming)
- Ale yeast (High Temp. Ale Yeast)

Procedure:

Mash grains in 11 quarts of mash water at 152 degrees for two hours, or until conversion is complete. Sparge with 170 degree water to collect 6 gallons. Bring wort to a boil and let boil for 15 minutes before adding the 1-1/3 ounces Northern Brewer hops. Boil for one hour. Add Irish moss. Boil 30 minutes. (1 hour, 45 minutes total boiling time). Cut heat, add aromatic hops and let rest for 15 minutes. Force cool wort to yeast pitching temperature. Transfer cooled wort to primary fermenter and pitch yeast starter. Fine with gelatin when fermentation is complete. Bottle with 3/4 cup corn sugar boiled in one cup water.

Specifics:

- O.G.: 1.050

Joan's Potholder Oatmeal Stout

Classification: stout, oatmeal stout, Anderson Valley Barney Flats, all-grain

Source: Paul Timmerman (ptimmerm@kathy.jpl.nasa.gov) r.c.b., 4/30/92

This is an attempt to emulate Anderson Valley's Barney Flats Oatmeal Stout.

This beer is super thick and creamy. I think the body is almost a dead ringer for Anderson Valley's stout, as I did a side by side two nights ago. I would not go with dark DME if I was to do this again as a partial mash, as darker than the AV. The hops are quite different than AV's, but I think nugget /n. brewer / willamette or something closer will give a very close match to AV. I would also probably go with a chico yeast, since the irish adds prominent flavors at the 70 temperature of my fermentation.

Hope you try out this gem, it's the best I done yet, except for the pale ale I racked to the secondary last night, of course. It does use the chico yeast, nugget, nor. brewer, willamet combination. I find it more interesting than straight cascade.

Ingredients:

- 5 pounds, 2--row pale malt
- 1--1/2 pounds, steel cut oats
- 1/2 pound, malted wheat
- 1--1/2 pounds, 80 L. crystal malt
- 1 pound, black patent malt
- 1 pound, chocolate malt
- 1 pound, roasted barley
- 1/2 pound, Cara-pils malt
- 3 pounds, dark Australian DME
- 1/2 pound, lactose
- 1 teaspoon, Irish moss
- 1 ounce, Chinnok pellets (13.6% alpha) (boil 60 minutes)
- 1/2 ounce, Perle pellets (8% alpha) (boil 35 minutes)
- 1/4 ounce, Hallertauer pellets (3% alpha) (boil 35 minutes)
- 1/4 ounce, Tettnanger pellets (3.4% alpha) (boil 35 minutes)
- 3/4 ounce, Hallertauer (steep for aroma)
- 3/4 ounce, Tettnanger (steep for aroma)
- 1 ounce, Cascade (dry hop)
- Wyeast Irish ale yeast

Procedure:

Single-step infusion mash, partial mash recipe. Strike Temperature 170 into 12 liters of treated water, alla burton on trent.

Note This was a little too thick, so use a little more water. Mashed for 45 minutes, 170 F. proteolytic step for 10 minutes. Sparged for almost two hours, while adding runoff to brew kettle to get boiling. Sparge SG ran from 1.09 down to about 1.025 when I had enough wort. Added 3 lbs DME (Dark Australian) to bring wort to 1.06 SG. I added 8 oz. of lactose and a tsp. of dry moss before killing the fire.

I pitched a large starter of the Irish Wyeast strain and got lots of blow off. I had extra wort in a 4 liter auxillary. I used this to fill up the secondary after racking off the lees. Dry hopping was done in the secondary with the cascade. After 2 weeks, the SG was only down to 1.03, and fermentation was very slow.

Stout or Is It Porter?

Classification: porter, partial-mash

Source: jj@research.att.com Issue #875, 5/4/92

NOTE this beer has enough unfermentable stuff in it that you do NOT want wild yeast in it, or you will get gushers that taste rather (as he mixes his metaphors) like something you'd rather see in an old Godzilla movie. It conditions sorta slow, it's not dried out for about three weeks here. This tastes a bit like Sheaf stout, but without the "I'm too old" flavor. After it sits on the tongue, it's sweeter (but not at first taste, you need to break some of the higher sugars with your pepsin first). It's hoppier, it could probably stand to condition a while longer. I've thought to add some cara-pils but I have yet to get around to it. Head retention is so-so.

Ingredients:

- 1 pound, roasted barley (mash)
- 1 pound, crystal malt (100 L.)
- 1 pound, pale malt
- 2 ounces, black patent malt
- 1 can, John Bull dark unhopped extract
- 1 can, John Bull amber unhopped extract
- 1 ounce, Galena hops (boil 45 minutes)
- pinch, Irish moss
- 1/2 ounce, Fuggles hops (5 minute boil)
- 1 ounce, Cascade hops (5 minute boil)
- Whitbread ale yeast
- 1/2 cup, light dry extract (priming)

Procedure:

Crack grains, put in grain bag and put in Bruheat with 6 gallons or so of water. Rest at 110--115 for 15 minutes. Mash at about 150 for about 40 minutes (full conversion via iodine test and wait a bit). There's not much to convert. Sparge, but don't cook the flippin' hulls. Add extracts.

Bring to boil until hot break starts. Skim well. Add Irish moss. In last 5 minutes, add Fuggles and Cascade. Before boil stops, bring volume to 5-1/2 gallons, of which you'll use 5 gallons. Cool. Rack to carboy. Pitch yeast.

Pumpernickel Porter

Classification: porter, rye, coffee, all-grain

Source: Mark Easter (easterm@ccmail.orst.edu) Issue #889, 5/27/92

The beer is complex, to say the least... It has a substantial malt-molasses-and-cocoa nose and my palate was satiated (almost overwhelmed) after one bottle. There are obvious molasses, coffee, and cocoa overtones, but the hop bitterness and flavor are too subtle. The color is a marvelous chocolate-reddish brown, with a beautiful creamy brown head (ala Guinness) which subsides quickly (unfortunately). I think the beer would be improved by cutting the molasses, coffee, and cocoa in half and increase the HBU's to 11-12. Adding some hops toward the end of the boil for flavor might be a nice addition, although the malt/molasses/cocoa nose is interesting and nice so I would not add aroma hops. The beer is still "green". Another month in the bottle should improve it.

Ingredients:

- 5 pounds, 2-row pale malt
- 3/4 pound, crystal malt (40L.)
- 1/2 pound, chocolate malt
- 1 pound, flaked rye
- 4 ounces, cocoa powder
- 4 ounces, freshly ground coffee (Costa Rican)
- 1 cup, unsulphured blackstrap molasses
- 8 HBUs, Willamette hops
- Wyeast
- 2/3 cup, corn sugar (priming)

Procedure:

Cook flaked rye for 5 minutes in 1 quart water. Mash-in the grist at 132 with 10

cups water. Adjust pH. Raise temperature to 150, put into oven set at 150 (my oven will allow this). Starch conversion rest for 90 minutes at 150. Sparge with 4 gallons 180 water. Add Molasses. Boil 90 minutes, one hop addition at 60 minutes before end of boil. After boil, shut off heat, let temperature drop to 195 and add cocoa powder and coffee. Let sit for 10 minutes, then cool the wort (I put the covered pot into a tub of cold water. It cools off within 45 minutes to about 80.) Racked into a carboy, primed with a starter batch of yeast. Fermented in the primary 10 days, secondary for 1 week. Bottled with 2/3 cup dextrose. Age 5 weeks.

Really Bitter Dregs

Classification: porter, all-grain

Source: Douglas DeMers (dougd@uts.amdahl.com) Issue #921, 7/10/92

Here's a recipe for a brew I've particularly liked. It's somewhat in the style of a Brown Porter, although really a little too hoppy for that style. The recipe is toned down from the original hopping rate, but I believe even a hop-head will enjoy this brew. Tasty stuff, that!

Ingredients:

- 6 pounds, 2-row pale malt
- 3 pounds, Munich Malt
- 1 pound, black patent malt
- 4 ounces, Crystal Malt (80L)
- 12 AAU, (~1.0 oz @11.6) Centennial hops (bittering) (Oops!)
- 9.5 AAU, (~0.75 oz @12.6) Chinook hops (bittering) (Oops!)
- 1/2 ounce, Cascades (steep)
- 1 ounce, Kent Goldings (dry hop at rack to secondary)
- Wyeast 1084 (Irish Ale)
- 1-1/2 quart, gyle (or 1/2 cup corn sugar) (priming)

Procedure:

Pre-boil water and decant. Mash water: 11 quarts at 140F. Mash-in 3 minutes at 135 (pH 5.0). Step infusion. Conversion 30 minutes at 145, 45 minutes at 155. Mash out 5 minutes at 170. Sparge to 6 gallons at 170. Boil 90 minutes, adding Centennial 30 minutes into boil. Add Chinook 60 minutes into boil. At end of boil, add Cascades and steep 45 minutes. Chill, pitch, ferment. Dry hop at rack to secondary.

Specifics:

- O.G.: 1.046
- F.G.: 1.015

Porter? Porter?

Classification: porter, extract

Source: KENYON%LARRY%erevax. BITNET@pucc.Princeton.edu Issue #923, 7/15/92

This produces a well-balanced (there's that word again!) porter, neither too dry nor too sweet. I currently have a batch of this fermenting with Wyeast Irish Stout Yeast to see if that will make it a wee bit drier.

Ingredients:

- 6.6 pounds, Telford's porter (2 cans)
- 1 ounce, Styrian Goldings plugs (alpha 5.3) (1 hour boil)
- 1 ounce, Hallertauer plugs (alpha 2.9) (10 minute boil)
- Wyeast #1056

Procedure:

Add the 2 cans of malt extract to 3 gallons boiling water, bring the mix back to a boil, then add Bittering Hops. I used a hop bag, so the utilization probably wasn't that terrific, but then again the malts are pre-hopped some, so I wasn't too concerned about that. Add finishing hops with 10 min left in the boil. Add tap water to 5 gallons, cool to 75F and pitch yeast starter (~12oz). Lag time is about 12 hours.

Specifics:

- O.G.: 1.048
- F.G.: 1.020

Oatmeal Cream Stout

Classification: stout, oatmeal stout, Young's Oatmeal Stout, all-grain

Source: Chris Shenton (css@srm1.stx.com) Issue #929, 7/21/92

We did a taste test against Youngs Oatmeal Stout, Sam Smiths Oatmeal Stout, and Watneys Cream Stout. It came out tasting very similar to Youngs: same hop character, a little heavier, sweeter, and slightly less roasty; a bit lighter in color (brown/red vs. brown/black). It was not as rich tasting and full-bodied as the Sam Smiths. It was

not as roasty or burnt as Watneys, nor as jet-black. Next time, I would reduce the OG to about 1.050 to reduce alcohol a bit, but add some dextrin malt for improved body. I'd aim a little more toward the Watneys, as it's one of my all-time faves: slightly less lactose, but more roasted malt.

Ingredients:

- 10 pounds, pale ale malt
- 1 pound, roasted barley (500L)
- 1/2 pound, flaked barley (1.5L)
- 1/2 pound, crystal malt (60L)
- 1/2 pound, chocolate malt (400L)
- 1--1/3 pound, steel cut oats (from health food store)
- 1/2 pound, lactose
- 9 AAU, Bullion pellets (9% alpha), boil 60 minutes
- 1/2 ounce, Fuggles pellets (3.4% alpha), boil 15 minutes
- 1/2 ounce, Fuggles pellets, steep
- 2/3 stick, brewers licorice (boil)
- Wyeast Irish ale #1084

Procedure:

Mash with 5 gallons 18 oz (48 oz/#) at 155-150F for 90 minutes. Sparge with 3 gallons water at 165F, collecting 6.5 gallons for boil. Boil 75 minutes, then force chill. Save 2 quarts boiled wort for priming, ferment the rest.

Specifics:

- O.G.: 1.062
- F.G.: 1.021

Oatmeal Stout

Classification: stout, oatmeal stout, all-grain

Source: Larry Barello (polstra!larryba@uunet.uu.net) Issue #929, 7/21/92

This stout has a smokey aroma---probably due to the large amount of roast barley. Even though it has a lot of hops, it seems balanced. I think that Oatmeal makes the resulting beer quite sweet. If served too cold (say 45 or below) it will be quite bitter. At 50-55 it is like nectar. Sip, sip---writing this article gave me a thirst so I opened up a bottle. Mmm, good stuff.

Ingredients:

- 7 pounds, pale malt
- 1 pound, roast barley
- 1 pound, rolled oats

- 1/2 pound, light caristan (15--20L)
- 1--1/4 ounce, Chinook pellets (13% alpha) (boil 60 minutes)
- Whitbread ale yeast

Procedure:

Treat 7 gallons water with 5 grams gypsum and 1 gram chalk. Mash in with 8 quarts 137 F. water, target temperature 123. After 30 minutes, step with 5 quarts boiling water, target temperature 154. Conversion is done in 20 minutes or so. Mash out at 168. Sparge with remaining water to collect 6 gallons. Boil 60 minutes with Chinook hops. Chill, pitch with dry Whitbread yeast.

Specifics:

- O.G.: 1.054
- F.G.: 1.020

Watson's Alementary Stout

Classification: stout, Irish stout, dry stout, Murphy's, extract

Source: James Durham (js_durham@pnlg.pnlg.gov) Issue #949, 8/17/92

Here is my favorite stout recipe, which I was given by Tom Bellinger, owner of "Jim's Homebrew Supply" in Spokane, WA.

This recipe produces a full-flavored stout beer that will mask any off-flavors, including infection, O-rings on soda canisters, etc. When kegged and kept at a pressure of 25 psi, it resembles Guinness stout (the Irish version) when poured into a glass. It's taste, however, is somewhat sweeter than Guinness, more reminiscent of Murphy's Stout (another popular stout served in Ireland). This beer is the closest thing to a true Irish stout that I have encountered in this country.

Ingredients:

- 6 pounds, dark dry malt extract
- 1 pound, crystal malt
- 3/4 pound, roasted barley
- 1/4 pound, black patent malt
- 2 ounces, Galena hop pellets (30 minute boil)
- 1 ounce, Cluster hop flowers (1 minute boil)
- Edme ale yeast
- 3/4 cup, corn sugar (prime)

Procedure:

Add cracked crystal malt, roasted barley, and black patent malt to 1-- 1/2 gallons cold water. Bring slowly to a boil. Remove spent grains and sparge with 2 quarts hottest tap water. Add dry extract and return to boil. Add 1 ounce Galena hop pellets and boil 30 minutes. Add second ounce Galena hop pellets and boil another 29 minutes. Add cluster hop flowers and boil 1 minute. I cool the wort with an immersion wort chiller, then pour the wort through a wire strainer and sparge with 2 quarts boiling water. Pitch yeast (EDME works very well) when wort is at 75F. Ferment out completely (about 1 week), prime (3/4 cup corn sugar), and bottle. Ready to drink in 1 more week, but improves steadily until it's all gone (usually about 3 months if I ration it).

Irish Stout

Classification: stout, dry stout, Irish stout, extract

Source: William Bowen (mrbill@leland.Stanford.edu) r.c.b., 8/14/92

This beer is similar in alcohol and body to draft Guinness, but it's slightly more bitter, has some hop aroma and a hint of coffee (from the chocolate malt, I think).

Ingredients:

- 6 pounds, dark malt extract
- 1/2 pound, 80L crystal malt
- 1/2 pound, 120L crystal malt
- 1/2 pound, roasted barley
- 1/4 pound, chocolate malt
- 1/4 pound, black patent
- 1 ounce, Bullion hops (Boil)
- 1 ounce, Fuggles hops (Finish)
- WYeast #1084
- 1 tsp gypsum

Procedure:

1. Bring 1--1/2 gallons water to boil while steeping the crystal malts. Boil for 5 minutes, remove the grains.
2. Add the bullion hops and gypsum, boil for 50 minutes.
3. Add the Fuggles, turn off the heat, put the lid on the brewpot.
4. Sparge the wort into enough water to make 5 gallons.

Full-Moon Porter

Classification: porter, extract, coffee

Source: Dino Chiesa (Dino_P_Chiesa@transarc.com) r.c.b., 8/14/92

This was an extract brew, but contained about 1-1/2 pounds of specialty malts, as well as some coffee. It looks very dark, and smells great.

Ingredients:

- 6 pounds, dark malt extract syrup
- 1 pound, english dry dark malt extract
- 1/4 pound, black patent malt
- 1/4 pound, chocolate malt
- 1/2 pound, roasted barley
- 5 tablespoons, ground Vienna roast coffee
- 1 ounce, Bullion hops pellets
- 1 ounce, Northern Brewer hops pellets
- 2 ounces, Cascade hops pellets
- Porter yeast starter

Procedure:

I used Charlie's "step infusion" for the specialty grains, 125 F (20 minutes), 135 (15 minutes), 155 (20 minutes), and 170 (15 minutes). I did a mini-sparge with 170 water and a strainer.

To the resulting wort, I added the extract (syrup and dry). The full boil was about 50 minutes total. 15 minutes, then add 1 ounce Bullion and 1 ounce Northern Brewer, and boil 20 minutes, then add 1-1/4 ounce Cascade and boil 15 more minutes. Then, I added remaining Cascade, steeped 3 minutes, and added coffee, and steeped 1 minute. Cooled the wort in the sink ice bath.

The yeast capsule sat in my fridge for at least a month, but I started it about 40 hours ahead of time, and it was bubbling along nicely by the time I pitched.

Specifics:

- O.G.: 1.060

Krudge

Classification: stout, extract

Source: Paul Matulonis (paulm@sci.ccny.cuny.edu) Issue #966, 9/10/92

I still have about three bottles left of this stuff and it still tastes great (had one just

the other day!). No nasty caramel taste or other nasties.

Ingredients:

- 1 can, M&F stout extract
- 1 pound, amber dry malt extract
- 1 pound, dark malt extract
- 7 ounces, black patent malt
- 7 ounces, chocolate malt
- 7 ounces, roast barley
- 21 ounces, crystal malt
- 1/2 ounce, gypsum
- 2 ounces, Chinook hops (boil)
- 1 ounce, Centennial hops (boil)
- 1 ounce, Cascade hops (finish)
- ale yeast

Procedure:

Crush grains; steep at around 150F; sparge with lots of cold water. Add extracts, gypsum, boiling hops. Add finishing hops 5 minutes before end; total time in copper around 45 minutes. Chill brewpot on ice; bring to about 3-1/2 - 4 gallons. Primed with corn sugar.

Modified Redcoat's Revenge Porter

Classification: porter, all-grain

Source: Mark Nevar (man@kato.att.com)
Issue #960, 9/2/92**Ingredients: (for 13 gallons)**

- 20-3/4 pounds, pale lager malt
- 1 pound, 60L crystal malt
- 1 pound, Cara-Pils malt
- 1-1/5 pound, chocolate malt
- 5 ounces, black malt
- 2-1/4 ounces, Chinook (12.6 AAU, 80 minutes)
- 1 ounce, Cascade (10 minutes)
- 3/4 ounce, Kent Golding (steep)
- WYeast American ale

Procedure:

2-1/2 hour sparge (remember the brew length).

Summer Chocolate Stout

Classification: stout, extract

Source: Bill Shirley (shirley@fdr.jsc.nasa.gov) r.c.b., 9/10/92

After three weeks (in the bottle) it was very clean, clear, good carbonation and head retention, has a grainy bite.

Ingredients:

- 1 pound, chocolate malt, crushed
- 1 pound, crystal malt, crushed
- 4 pounds, light malt extract syrup
- 2-1/2 pounds, dark malt extract powder
- 8 ounces, molasses, unsulphered
- 1-1/2 ounces, Perle (boil) - 60 min.
- 1 ounce, Fuggle (flavor) - (1/2 ounce for 15 minutes, 1/2 ounce for 10 minutes)
- 2 Tablespoons, gypsum
- Wyeast #1084 Irish Ale Yeast
- 1/2 ounce, Willamette (leaf hops, filtered through)

Procedure:

Steep grains for 30 minutes at 180F in 3 gallons water. Sparge thoroughly with 2 gallons. Filter wort through leaf hops (this didn't work well, and I don't suggest it).

Specifics:

- O.G.: 1.045
- F.G.: 1.015

Imperial Stout

Classification: stout, Russian imperial stout, all-grain

Source: Chris Campanelli (akcs.chrisc@vpnet.chi.il.us) Issue #978, 9/28/92

I have been brewing Imperial Stouts all summer---10 batches altogether. (Talk about a beer out of season---rawlp!) Many interesting Imperial Stouts were produced. The one I liked the most had all the trappings of an Imperial Stout but without that expected alcoholic flavor. A Big Beer without the Burn. The alcoholic strength was present but the corresponding alcoholic flavor was masked by the "brick house" body. The beer was so thick it looked like 10-40w motor oil. Really.

Ingredients:

- 5-1/2 pounds, Belgian Pale malt
- 3 pounds, Dextrine malt
- 3 pounds, Belgian Carapils
- 2 pounds, Belgian Special-B
- 1 pound, Wheat malt
- 1 pound, Crystal malt (60L)
- 1 pound, Belgian Biscuit
- 3/4 pound, Chocolate malt

- 3/4 pound, Black Patent
- 1/2 pound, Roasted Barley
- 2 pounds, dark brown sugar
- 2 Licorice sticks
- 1 ounce, Bullion hops (10%), 60 minute boil
- 1 ounce, Cascade hops (5.9%), 45 minute boil
- 1 ounce, Kent Goldings (4.9%), 30 minute boil
- 1 ounce, Fuggles (3.1%), 15 minute boil
- 1 ounce, Mt. Hood (3.5%), steep
- Wyeast Chico ale yeast

Procedure:

Mashed 1 hour at 160 F. Collected 7 gallons, boiled down to 5-1/2 gallons.

Specifics:

- O.G.: 1.092
- F.G.: 1.032

Maple Syrup Stout

Classification: stout, maple, extract

Source: Robert Nielsen (Robert_E_Nielsen@ccm.hf.intel.com) Issue #983, 10/5/92

Tasted good at bottling, although the maple flavor was masked by the "greeness" of the beer. It took a few weeks to age, but then the sweetness and light flavor of the maple syrup was perfect.

Ingredients:

- 6 pounds, dark extract (syrup)
- 1--1/2 ounces, Bullion boiling hops
- 12 ounces, MacDonalds Pure Maple Syrup (No, not Ronald McDonald syrup! ;-))
- 4 ounces, chocolate malt
- 8 ounces, crystal malt
- 1 pack, Whitbread Ale Yeast
- 3/4 cup, corn sugar (priming)

Procedure:

Place the grains in 150 water, steep for 1/2 hour. Remove grains. Add extract syrup. Bring to boil, and add hops. I boiled for a full hour, adding the Maple syrup during the last five minutes of the boil, like a finishing hop. I didn't want to boil off the maple aroma.

Ferment took place at about 65 degrees. This stuff fermented fast! I racked to the secondary in 48 hours, and then bottled five days later.

Smooth Stout

Classification: stout, all-grain

Source: "Bob Jones", HBD Issue #1030, 12/10/92

Ok, for those that ask, here is the recipe for a Stout I made recently. This is the Stout that was drinkable at 1 week old. I believe several things make this smoothness possible; adding roasted grains to the mashout, keeping black patent malt quantities small, adding some calcium carbonate and adjusting sparge water ph.

Ingredients: (for 21 gallons)

- 21 pounds pale malt
- 2 pounds roasted barley (added at mashout)
- 1/2 pound black patent (added at mashout)
- 10 ounces chocolate malt (added at mashout)
- 2 pounds cara pils
- 2 pounds British crystal malt (80 L.)
- 2 teaspoons gypsum (in mash)
- 1 teaspoon non-iodized salt (in kettle)
- 2 teaspoons calcium carbonate (in kettle)
- 14 grams Whitbread dry yeast (rehydrated)
- 2 ounces Perle (7.6 % alpha)
- 1 ounce Cascade (6.7 % alpha)

Procedure:

Single temp infusion mash at 154f for 60min. Mashin with 7.8 gals water at 171 F. Add specialty grains noted above and mashout at 170f for 10 minutes. Sparge with 9 gals 168f water to collect 13 gals wort (sparge water treated with lactic acid to ph 5.7). Boil 90 minutes. Boil Perle for 75 mins. Boil Cascade for 60 mins. Total IBU is about 40. Ferment at 68f for 1 week, rack to keg, CO2 to 2.6 volumes.

Specifics:

- OG = 1068
- FG = 1023

Vanilla Bean Stout

Classification: stout, dry stout

Source: Dave Ballard (dab@donner.cc.berkeley.com), Issue #1032 12/14/92

The final product has a really nice blend of roasted malt and vanilla, almost like a

vanilla-flavored coffee. I noticed a lot of oil from the beans in the secondary, though, and not surprisingly the head retention is very poor. When you swirl the beer around in the glass it foams up but then it just slides down the sides in a kind of oily manner. The aroma is outstanding. I'm extremely happy with the beer and will definitely do it again. I might cut back to 2 or 3 beans, however, especially if I do a porter.

Ingredients:

- 2 pounds crystal (90L)
- 4 ounces chocolate malt
- 4 ounces black patent malt
- 2 ounces roasted barley
- 6 pounds dark malt extract
- 1-1/2 ounces Northern Brewer (60 minute boil)
- 1/2 ounce Eroica (finish)
- Wyeast Irish (1098)

Procedure:

Mashed grains for 45 min. @ 152 F, sparged to kettle, added dme, etc. I did a normal primary ferment for about a week and then racked to the secondary on top of 4 6" vanilla beans sliced lengthwise down the middle to expose the good stuff. After 3 or 4 days all signs of fermentation stopped with the gravity only at 1022. I let it sit a little while longer and got no improvement. I then pitched an 8oz culture of Narraganset ale yeast (from the yeast culturing kit) in an attempt to fire the thing up again. I let it sit for about 3 more weeks before bottling. The final gravity was 1018.

Hop Along Xmas Stout

Classification: stout, dry stout, extract

Source: Scott Lord (v-ccsl@microsoft.com), HBD Issue #1298, 12/15/93

Made a Xmas beer last Sunday. Here it is. What a hop nose.

Ingredients: (for 15 gallons)

- 19 1/2 lbs Munton & Fison Dark extract
- 1/2 lb. Black Patent Malt
- 1/2 lb. Chocolate Malt
- 5 oz. RoastedBarley
- 5 oz. Dark Belgian Crystal 250L
- 2 - 1oz Sticks of Brewers Licorice
- 1 lb. Treacle black strap molasses
- 8 oz Cascade boil 90min
- 8 oz Cascade finish 15min

- 8 oz Cascade End 2min
- 3 packs of Windsor Dry Yeast made in to a starter

Procedure:

This was a full boil with 15 gallons. Put all dark grains in cold water and raise to 180 F. Then remove. Put in Licorice when water boils 5 min. Then all dark extract goes in. Boil for 10 minutes then first hops goes in 8 oz. This was Boiled down to 12 1/2 gallons then the finish hops 8 oz. were added. Tasted. Not to overly bitter. Put the remainder of the Hops in 8 more oz. Turned heat off and pumped wort through counterflow wort chiller.

Fissurin' Porter

Classification: porter, extract

Source: Al Folsom (folsom@fp.com), HBD Issue 1429, 5/21/94

It is quite nice, a very middle-of-the-road porter: nice flavor, not too heavy. Interestingly, it is essentially a "use the leftovers" recipe. The Northwestern Extracts were available at a great discount from the local homebrew shop when you purchased more than some amount, and all the rest of the ingredients were remainders from previous batches. The name is a testimony to my current employer, which has recently been purchased by a major competitor.

Ingredients:

- 3 1/3 lb. Northwestern Gold Extract Syrup
- 3 1/3 lb. Northwestern Amber Extract Syrup
- 1 lb. DARK brown sugar
- 3/4 lb. Crystal Malt (approx 60 deg.)
- 1/2 lb. Chocolate Malt
- 9 HBU Bittering hops. boiled 60 minutes. I used:
 - 1/2 oz 4.8% Tettnang pellets
 - 1/2 oz 7.7% N. Brewer pellets
 - 1/2 oz 5.8% Kent Golding pellets
 - 1/2 oz. Hallertauer pellets for 10 minutes
- Wyeast #1084 Irish Ale Yeast

Specifics:

- O.G.: 1.052
- F.G.: 1.010

Full Figured "North-of-the-Border" Porter

Classification: porter, all-grain

Source: Jon Higby (unisql!jonh@cs.utexas.edu), HBD Issue #1431, 5/24/94

Just wanted to share my most recent recipe. It came out absolutely wonderful. It will bring tears to your eyes and inches to your waist!

Absolutely wonderful. Very, very full body. Chocolate malt comes thru nicely. Nice balance between hops and sweetness. Great creamy head (brown color). Head and mouthfeel of a Guinness, taste of a porter. Best beer I've ever made! Sure am glad I made 8 gallons of this one!

Ingredients: (for 8 gallons)

- 10 lbs of Pale 2-row
- 0.4 lbs of Dextrin Malt (American Carapils)
- 0.4 lbs of Crystal 60
- 0.4 lbs of Chocolate Malt
- 0.1 lbs of Black Patent
- 0.75 oz of Perle at 90 minutes
- 0.75 oz of Perle at 60
- 0.75 oz of Willamette at 30
- 0.75 oz of Willamette at 15
- 1 lbs of Dark Brown Sugar
- .75 lbs of DME (light)
- Wyeast American Ale yeast (used a 2 qt. starter)

Procedure:

Single temp infusion mash of 2-row pale only @ 155F for 90 minutes. Added remaining grains to mash-out. Added DME & dark brown sugar at beginning of boil.

Split between 2 carboys and added 1 gallon water to each. Fermented out in 3 days. Left in carboy for total of 13 days before kegging and force carbonating.

Specifics:

- O.G.: 1.055
- F.G.: 1.011

Spread it on Toast Imperial Stout

Classification: stout, Russian imperial stout, extract

Source: Al Korzonas (korz@iepubj.att.com), HBD Issue #1078, 2/16/93

I've gotten several requests for the recipes with which I've won awards. I believe all but the Imperial Stout and Dubbel-style have been posted. I won't post the Dubbel-style, since I don't agree with the judges -- I thought the beer was quite a bit worse than they did.

This Imperial Stout is less alcoholic than many others I've had -- this is partly due to the fact that the Laaglander extract is not very fermentable. The Laaglander is also partly responsible for the high FG. This is a very creamy, smooth beer.

Ingredients:

- 6.6 lbs Northwestern Dark Unhopped Extract
- 3 lbs Laaglander Light DME
- 1/4 tsp NaCl
- 1/4 tsp CaSO₄
- 1 tsp CaCO₃
- 1 lb 40L Crystal malt
- 1/2 lb Chocolate malt
- 1/4 lb Flaked barley
- 3/4 lb Roasted unmalted barley
- 5 gal Palos Hills, IL (soft) tapwater
- 1.5 oz 7% AA Cluster pellets (60min)
- 1.5 oz 5% AA Cascade pellets (60min)
- 0.6 oz 5% AA Cascade pellets (15min)
- 0.5 oz East Kent Goldings whole (dryhop)
- 8 oz starter culture from 4 bottles of Sierra Nevada Pale Ale

Procedure:

Steeped grains at 170F for 15 minutes in grain bags. Fermented at 65F. Bottled with 1/2 cup boiled corn sugar.

Specifics:

- O.G.: 1.090
- F.G.: 1.037

Independence Cherry Porter

Classification: porter, extract, cherries

Source: Elaine Boris (EBORIS@UGA.CC.UGA.EDU), HBD Issue #1232, 9/23/93

I was very pleased with the sample I had this weekend. The only problem is that the carbonation is low, and no head to the beer. There is enough so that you wouldn't call it flat and it stays carbonated even with a slow sipper like myself.

I used cherry extract (w/pits, unpasteurized) because several HBDers suggested it

and also the available cherries looked unwholesome. I started with 8 oz that I added to the primary fermenter, but when I racked to the secondary and sampled a little, it had no cherry flavor so I added 8oz more. Now the cherry flavor is there but subtle

Ingredients: (for 4 gallons)

- 1 pound extra dark dry malt extract (minus 1 cup for priming)
- 1 can Munton & Fison amber hopped malt extract
- 1 pound crystal malt
- 2 cups chocolate malt
- 1 cup black patent malt
- 1 inch brewing licorice
- 1/2 teaspoon salt
- 1/2 teaspoon calcium carbonate
- 2 teaspoons gypsum
- 1 ounce Northern Brewer hop pellets (60 minute boil)
- 1/2 ounce Northern Brewer (30 minute boil)
- 1/2 ounce Kent Golding pellets (5 minute boil)
- 1 pack Whitbread liquid ale yeast (Wyeast 1098)
- 8 ounces Cherry extract
- 8 ounces cherry extract (added in secondary)
- 1 cup dry extract for priming

Procedure:

I steeped the crushed grains 45 min in 150 degree water and then sparged with warm water into my brew kettle. I had a vigorous fermentation going about 5 hours (that evening when I checked) later. I racked to the glass secondary after about 4 days, bubbling had slowed but not stopped and then bottled about 9 days after that.

Specifics:

- O.G.: 1.050
- F.G.: 1.022

Oatmeal Stout

Classification: stout, oatmeal stout, extract

Source: Jim Grady (grady@hpangrt.an.hp.com), HBD Issue #1239, 10/4/93

Here is a recipe for an "oatmeal stout" I made using their extracts. I am quite pleased with it.

Ingredients:

- 6# William's Oatmeal Dark Extract
- 1# William's American Dark DME
- 1# William's Weizenmalt DME (60% wheat, 40% barley)
- 6 oz. Amber Crystal Malt (60^L)
- 3 oz. Dark Crystal Malt (120^L)
- 7.5 HBU Northern Brwer Hop Plugs (1 oz. @ 7.5 %alpha) - 60 min boil
- 2.5 HBU E.K. Goldings Hops (whole) (1/2 oz, don't really remember the alpha content) - 60 min boil
- 1/2 tsp Irish Moss - 20 min boil
- Wyeast Irish Ale yeast

Procedure:

1. For the crystal malt, I crushed the malt and put in a straining bag & put that in 6.5 gal of water at 120^F.
2. Heated the water to 170^F & removed the heat.
3. Let steep at 170^F for 15 min.
4. Remove grains, bring pot to boil.
5. Remove heat, add malt extracts.
6. Bring to boil, add hops & boil for 60 min. Add Irish moss 20 min from end.
7. etc, etc, etc,

For the new brewers out there, it took me a while to realize that I needed to do the first part of step 5. I used to add the extracts while the heat was applied and no matter how well I tried to stir, I would scorch some malt onto the bottom of the pan. Also, it should be obvious that this is a full-boil. If you only boil 2-3 gal, you'll have to increase the amount of hops you use.

Al's Medium-dry Stout

Classification: stout, dry stout, Irish stout, extract

Source: Al Korzonas (korz@iepubj.att.com), HBD Issue #1013, 11/16/92

There was a time that I thought this was a dead-ringer for Guinness, but that was a long time ago and I've switched to brewing sweet stouts since then.

Ingredients:

- 6.6 lbs John Bull Unhopped Dark Malt Extract
- 0.5 lb Roasted Un-malted Barley
- 0.5 lb Black Patent Malt
- 1/3 oz Wines Inc. Burton Water Salts
- 3 oz Cluster Pellets (60 min boil)
- 6 gal Soft Tapwater in brewkettle

- 1 pkg Wyeast #1084 Irish Ale yeast
- 1/2 cup Corn Sugar for priming

Procedure:

I just strongly suggest using the blowoff method, because if you don't I feel this beer will be much too astringent.

Dry Rye Stout

Classification: stout, dry stout, rye, all-grain

Source: Carlo Fusco (g1400023@nickel.laurentian.ca), HBD Issue #1100, 3/18/93

This has got to be the best stout I have ever made. Since I have made the move to all-grain, this will be the only stout recipe for me. The flavour is dry and what you would expect from a stout. The rye and the cara-pils has made it very thick, just like Guinness. If I have to adjust anything, I would add more hops...say about another 1/2 oz of Fuggles for the 1 hour boil. This stout is thick, very dark, overly smooth and won't stay in my glass for very long.

Ingredients:

- 8 lbs 2 row malt
- 1.1 lbs flaked rye
- 1/2 lb cara-pils malt
- 3/4 lb roast barley
- 1/4 lb black patent malt
- 1/4 lb chocolate malt
- 1/4 lb crystal malt [80L]
- 3 oz Fuggles leaf hops [4.2%- for 60 min. ->12.6 HBU]
- 1 oz Goldings leaf hops [5.2%- for 10 min.->0 HBU]
- pinch Irish moss
- WYEAST London Ale[1028]--starter made from new packet

Procedure:

Grind all grains and place them into the mash. Mash in at 71C (160F). Temperature should drop to 66C (152F). Mash for 2.5 hrs at 66C (152F). Mash out for 5 min at 76C (169F). Sparge 6gal @71-76C (160F-169F). Boil for 1 hour. 3 oz of Fuggles for 60 minutes. 1 oz of Goldings and Irish moss for last 10 minutes Cool, remove trub, and pitch.

Ferment at room temperature 20C (68F) until fermentation ceases. About 10 days. A single stage fermentation was used.

Then bottle or keg as desired (I kegged it).

Specifics:

- O.G.: 1.060
- F.G.: 1.020
- Primary Ferment: 10-14 days

Sierra Nevada Porter Clone

Classification: porter, all-grain

Source: Ed Kesicki (ek@chem.UCSD.EDU), HBD Issue #1103, 3/23/93

Here is a recipe for a clone of Sierra Nevada Porter. I didn't mean for it to come out that way; in fact, I had never tasted SNP until after I made this one (my 4th all-grain batch). It is based on Dave Miller's traditional porter recipe.

Ingredients:

- 7 lb 2-row pale malt
- 12 oz Black patent malt
- 6 oz Barley flakes
- .5 tsp gypsum
- 2 oz Cascades loose hops, 5.5% aa, 60 min boil (= 11 AAU)
- 0.5 oz English Fuggles plug hops, last 5 min of boil
- Sierra Nevada Yeast

Procedure:

The yeast was cultured from two bottles (actually it was the yeast cake from a previous batch).

Mashing procedure:

Mash in: 130 deg. F 9 qts water (San Diego tap water)

Protein rest: 125 deg F 30 min

Mash temp: 154-142 deg F 1.5 hr

Mash out: 168 deg F 5 min

Sparge: approx 4-5 gal @ 170 deg F

Total boil time of 1.25 hr, hops additions as noted above, chilled. Fermented in glass, temp in the low 60's Farenheit, blow-off used.

Specifics:

- O.G.: 1.050
- F.G.: 1.017

Paul's Chocolate Porter

Classification: porter, cocoa, chocolate, extract

Source: Paul A. Lane (palane@iastate.edu), r.c.b., 4/25/93

The cocoa went in beautifully. I strongly recommend making a cocoa syrup as I have to anyone interested in making a chocolate beer. The inspiration for this came from *The Joy of Cooking*, as good in its idiom as TCJOHB is in its.

This recipe is underhopped. If you try it, I recommend doubling the hops (or using something with more bittering potential). I originally wanted to use chocolate malt, but it wasn't available locally. You could probably do fine with 1 lb. chocolate malt instead of the black patent/crystal malt combination I chose.

Now to the good stuff. This beer came out very nicely. It's very dark, though if I look through a narrow amount of it, it has a very nice reddish hue. The flavor is rich, with a nice chocolate undertone. If you really like it, you could probably double the amount of cocoa in this recipe.

All in all, I consider the experiment a success. I'm not sure how often I'll make this stuff, as I like porters, but LOVE pale ale. In any event, Njoy.

Relax. Don't worry. Have a chocolate beer.

Ingredients:

- 1 can dark John Bull malt extract syrup
- 1 can amber John Bull extract syrup
- 1/2 lb. black patent malt
- 1/2 lb. crystal malt
- 4 oz. cocoa
- 1 lb. dextrose (corn sugar)
- 1 oz. cascade hops (boiling)
- 1 oz. cascade hops (flavor)
- ale yeast

Procedure:

Add dextrose to 2 c. hot water. When dissolved, add cocoa. Bring this to a boil and stir while boiling for five minutes. Set aside.

Crack crystal malt and add to 1.5 gallons water. Bring to a boil and remove crystal malt with strainer. Add malt extract syrups, cocoa syrup, and boiling hops. Boil for 45-60 min.

During last 1-2 min. of boil, add finishing hops to wort. Pour hot wort into fermenter

containing cold water. Add enough cold water to bring to five gallons. Pitch yeast when cool, ferment, and bottle as usual.

Clydesdale Stout

Classification: stout, oatmeal stout, all-grain

Source: Rick Cavasin (cav@bnr.ca), Mead Digest #118, 4/21/93

While CAMRA may very well make this assertion, there is one major problem with it, namely that Oats have been used in making ale since at least the middle ages. Maclay was making an Oatmeal stout in 1909 (according to *Old British Beers and How to Brew Them*). Sounds to me like they are being sticklers. I mean, it's not like anyone is suggesting we use *maize*, or heaven forfend ...*rice*!!

Here's a partial mash Oatmeal stout that's given consistently good results for 4 or 5 batches (this is a robust, full bodied beer).

Ingredients:

- 300 g Roasted Barley
- 300 g Chocolate Malt
- 600 g Crystal Malt (I've been using a fairly low lovibond crystal)
- 500 g Rolled Oats
- 2 kg pale malt
- 50g Northern Brewer (boil 60min)
- 15g Northern Brewer (boil 15min)
- 10g Northern Brewer (end of boil)
- 1/2 teaspoon Irish moss
- Wyeast Irish ale yeast

Procedure:

Infusion mash this stuff for about 45min., initial strike temp. is 156 F. Do decoctions as necessary to maintain temp. and then to mash out.

After sparging, etc. add about 2kg dark malt extract powder and 250g demerarra sugar plus the hops (all pellets).

No hops strained out or racking off trub. That's right, everybody into the pool. Top up to about 22 L or so. Pitch with Wyeast Irish Ale yeast starter.

Specifics:

- O.G.: 1.070 (about)
- F.G.: 1.021

Independence Porter

Classification: porter, extract

Source: Tom Kaltenbach (tom@kalten.bach1.sai.com), HBD Issue #1149, 5/26/93

This beer won first place in the Porter category in last month's AHA-sanctioned competition held by the Upstate New York Homebrewers Association (Rochester, New York).

Ingredients:

- 6.6 lbs Munton & Fison amber malt extract
- 0.5 lbs Munton & Fison light dry malt extract
- 0.5 lbs chocolate malt, crushed
- 2.5 oz Cascade hops pellets, boiling (55 min) (note: for 2 oz, alpha = 5.4; for 0.5 oz, alpha = 4.7)
- 0.5 oz Hallertauer hops pellets, finishing (steep during chilling)
- 2 tsp gypsum
- 1 pack Whitbread dry ale yeast

Procedure:

The chocolate malt grains were crushed and added to approximately one gallon of water and slowly heated. Before a boil was reached, grains were removed and sparged through two strainers, (one coarse and one medium). The malt extract, gypsum, and boiling hops were added and boiled for 55 minutes. About 15 minutes from end of boil, yeast was rehydrated by standard method [note: standard method consists of removing 1 ladleful (approx. 1/4 cup) of boiling wort and diluting to 1 cup with cold water in a sanitized 2-cup Pyrex measuring cup. It is then cool enough to add the yeast immediately. The Pyrex cup is covered with plastic wrap, sealed with a rubber band.] At end of boil, immersion wort chiller was placed into brewpot, the finishing hops was added, and the brewpot was removed from the heat. The pot was immediately transferred to the sink and the chilling begun. The brewpot lid was placed over the chiller and the gap between pot and lid was sealed with plastic wrap. After chilling for approximately ten minutes, the wort was transferred to the primary, straining out the hops pulp in the process. Wort was diluted to five gallons with jug-aerated water. [Note: jug-aerated water refers to the following: cold tap water is added to the fermenter 1/2 gallon at a time to make 5 gallons. Each 1/2 gallon is shaken vigor-

ously for 30 - 60 seconds in a sanitized plastic gallon jug to aerate. This may also help dechlorinate the tap water.] Some cold tap water was blended with warm to produce a final temperature between 65 and 70 degrees in the fermenter. The yeast was pitched immediately. The original gravity was measured to be 1.060 at approx. 67 degrees --> 1.061 corrected. Fermentation was carried out at approximately 62 degrees. Primary fermentation continued to 18-Nov-92, when beer was racked to the secondary fermenter. Batch was kegged on 7-Dec-92; final gravity: 1.015 @ 60 degrees --> 1.015 corrected. Alcohol content was computed to be 6.0375% by volume, 4.83% by weight.

Specifics:

- O.G.: 1.061
- F.G.: 1.015

Yeltsin's Best Imperial Stout

Classification: stout, Russian Imperial stout, all-grain

Source: David P. Brockington (bronyaur@stein2.u.washington.edu), r.c.b., 10/8/93

Although I would hesitate to compare it to Moss Bay Stout. In fact, I would hesitate to classify Moss Bay as an Imperial Stout, but that's neither here nor there.

Misc notes: I used hops that I had on hand at the time; I would recommend replacing the Tettnanger with Fuggles, perhaps, and also maybe the cascade with Kent Goldings. These swaps would make it a bit more true to style. Also, don't be surprised if your gravity is higher than that listed; my extraction rates are somewhat below average.

Ingredients:

- 15 lbs. English Pale 2-Row malted barley
- 2 lbs. English Crystal Malt
- 1 lb. Roasted Barley
- 1/2 lb. Black Patent Malt
- 1/2 lb. Chocolate Malt
- 4 oz. Cascade hops (6.5 AAU) (bittering/full boil)
- 2 oz Tettnanger hops (3.4 AAU) (flavor/20 minute)
- 2 oz Tettnanger hops (3.4 AAU) (aroma/1 minute)
- 1 tsp. Irish Moss (@30 minute mark)

- Wyeast London Ale (#1028) liquid yeast, pitch with at least a one pint starte

Specifics:

- O.G.: 1.086
- F.G.: 1.024

Sierra Nevada Porter

Classification: porter, Sierra Nevada Porter, all-grain

Source: John Palmer (palmer@ssdgwy.mdc.com), HBD Issue #1361, 3/1/94

Here is my all-grain recipe for Sierra Nevada Porter. I got the ingredients and amounts straight from the brewer during a tour there. Dividing by 500 gave me the following recipe.

Ingredients: (for 6 gallons)

- 9.8 lbs of Pale 2row
- 0.4 lbs of Dextrin Malt (American Carapils)
- 0.4 lbs of Crystal 60
- 0.4 lbs of Chocolate Malt
- 0.2 lbs of Black Patent
- about 45 IBU of Perle and Liberty Hops (60,30,15 minutes)
- Wyeast American Ale

Procedure:

80 minute mash at 153F.

I brewed this, and after 3 wks in the bottle is it quite good. I currently have a Panel of Expert reviewing it, and when he tries it, we'll know more on how to tweak the recipe. Right now, I would say be careful of the Black Patent, and cut back on the Dextrin Malt to maybe a quarter pound. I think it has a bit too much of a sweet aftertaste. The Front-taste is fine, as is the Hop balance, though next time I want to pull back a couple of tablespoons of the Black Patent for my taste.

For you extract brewers, I would say to use 6-7 lbs of Pale Extract and use all of the specialty grains.

Specifics:

- O.G.: 1.058
- F.G.: 1.012

Sweet Tooth's Sheaf & Vine Stout

Classification: stout, cream stout, Watney's Cream Stout, extract

Source: Al Korzonas (korz@iepubj.att.com), HBD Issue #1402, 4/19/94

I have tried and tested this recipe and it has won quite a few awards. I've never compared it side-by-side with Watneys, but think it will put you in the ballpark.

Ingredients:

- 3.3 lbs John Bull Unhopped Dark Extract
- 3.0 lbs Laaglander Light DME
- 0.5 lbs Belgian Special-B
- 0.5 lbs Belgian Cara-Munich
- 0.5 lbs Belgian Roasted Barley
- 0.5 lbs Belgian Roasted Malt
- .25 tsp Burton Water Salts
- 2.25 oz Cascade 4.0% @ 60 minutes
- 1.15 oz BC Goldings 4.0% @ 15 minutes
- Wyeast #1056 American Ale Yeast
- 0.5 lb lactose at bottling
- 1/2 cup corn sugar for priming

Procedure:

Don't boil the grains, just crush them and steep them in 2 gallons of 170F water, then remove and add the rest of the 5.5 gallon boil water. If you don't do a full wort boil, you will have to increase the hop rates (say, 25% more for a 2.75 gallon boil) to compensate for the lower efficiency. Better be very sure you keep good sanitation since lactobacillus can eat the lactose and will certainly make for gushers (or worse) if you get an infection.

Fermented at 68F.

Specifics:

- O.G.: 1.057
- F.G.: 1.019

Full Figured "North-of-the-Border" Porter

Classification: porter, all-grain

Source: Jon Higby (jonh@unisql.uucp), r.c.b., 5/23/94

Just wanted to share my most recent recipe, it came out absolutely wonderful! It'll bring tears to your eyes and inches to your waist!

Absolutely wonderful. Very, very full body. Chocolate malt comes thru nicely. Nice balance between hops and sweetness. Great creamy head (brown color). Head and mouthfeel of a Guinness, taste of a porter. Best beer I've ever made! Sure am glad I made 8 gallons of this one!

Ingredients: (for 8 gallons)

- 10 lbs of Pale 2-row
- 0.4 lbs of Dextrin Malt (American Carapils)
- 0.4 lbs of Crystal 60
- 0.4 lbs of Chocolate Malt
- 0.1 lbs of Black Patent
- 0.75 oz of Perle at 90 minutes
- 0.75 oz of Perle at 60
- 0.75 oz of Willamette at 30
- 0.75 oz of Willamette at 15
- 1 lbs of Dark Brown Sugar
- .75 lbs of DME
- Wyeast American Ale yeast (used a 2 qt. starter)

Procedure:

Single temp infusion mash of 2-row pale only @ 155F for 90 minutes. Added remaining grains to mash-out.

Added DNE & dark brown sugar at beginning of boil.

Split between 2 carboys and added 1 gallon water to each. Fermented out in 3 days. Left in carboy for total of 13 days before kegging and force carbonating.

Specifics:

- O.G.: 1.055
- F.G.: 1.011

Amy's Stout

Classification: stout, oatmeal stout, all-grain

Source: Spencer Thomas (Spencer.W.Thomas@med.umich.edu), HBD Issue #1417, 5/6/94

My wife really liked Sam Adams Cream Stout when we had some last summer. I thought I'd try to make a beer with that nice creamy, roasty flavor, but lower gravity, for her graduation party last weekend.

Tasting notes (after 1 week in bottle/keg): Yum! Initial roasty-malty aroma with a hint of hop flower-spice. Fills your mouth, smooth, silky and medium-full body. Sweet but not too much, balanced with hops but towards the sweet side. Really

right-on with what I was aiming for. Too bad I didn't make this in time for the Nationals.

Amy loves it, the party guests liked it, once they got past the intimidating (to a beer neophyte) blackness.

If you really love the roasted coffee flavor of roasted barley, the beer could easily take more of it, or maybe 1/4lb chocolate malt to "sharpen up" the flavor a bit. But it's darn good as it is, and tastes a lot "bigger" than you might expect from its OG.

Ingredients:

- 5.5 lb Hugh Baird Pale Ale malt
- 0.5 lb Carapils malt (Hugh Baird)
- 0.5 lb Hugh Baird 50L crystal
- 1.0 lb flaked oats (McCann's Irish Quick Oats)
- 0.7 lb roasted barley
- 30g BC Kent Goldings flowers (5%) (60 min)
- 15g Kent Goldings (15 min)
- 15g Kent Goldings (5 min)
- Yeast Lab Irish Ale yeast

Procedure:

Step mash all grains together @61C for 30 min (3 gal strike), 65C for 30 min. (infuse 2qts boiling water). Sparged 5.8 gallons at 1.038.

Yield: 4.7 gallons @ 1.046 (I did add some top-up water during the boil).

Fermented 1 week in glass at 19-22C with a pint starter of YeastLab Irish Ale. FG 1.012.

Bottled with 1/3c corn sugar into 2 5l mini-kegs and 18 bottles.

Specifics:

- O.G.: 1.046
- F.G.: 1.012

Pumpernickel Stout

Classification: stout, rye, all-grain

Source: Jeff Renner (Nancy.Renner@um.cc.umich.edu), HBD Issue #1480, 7/20/94

There has been some interest in my "Pumpernickel Stout" that I mentioned several issues ago, so I will share the recipe. In checking my notes, I find that it was March, 1985 (not 12 years ago). I wanted to make oatmeal stout, and (remember, we

didn't have many references back then in the dark ages) the best source I found was C.J.J. Berry's "Home Brewed Stouts and Ales," 4th ed., 1970, on p. 81. It used 12 oz. rye, 6 oz. oatmeal, 8 oz. pale malt, 8 oz. black malt, 4 lb. sugar, 2 oz. hops, 2 t. brewing yeast and nutrient, 1/2 t. citric acid, and 4 gal (Imp., = 5 gal US) soft water. See what miserable information we had to make do with? I knew from Dave Line and experience that you couldn't mash all that grain with a half pound of pale malt, so I threw out everything except the oatmeal and rye, and made the following recipe. Since I am a professional baker, I used coarse rye meal, aka rye chop or pumpernickel meal, hence the name. It is the same consistency as or slightly finer than we aim for with our grist. You can get rye berries from a health food store or food coop, or even a feed and seed store (don't get mercury treated seed!).

This resulted in a fine, creamy rich, bitter stout (more bitter than oatmeal style, but I liked it). Over time, it became drier and overcarbonated, but was still fine. The home roasted malt gave a fine, fresh roast coffee-like aroma and taste. This is something I often do for dark beers, and it is worth it. I use an old steel stovetop popcorn popper that has a stirrer inside with a crank. You could also oven roast it. I like to use more of a lighter roasted grain for color and flavor, so I stop roasting before it is as dark as choc. malt.

If I were to do this today, I would not bother with two pale malts (I was probably worried about not enough enzymes in pale ale malt), and would use a good liquid yeast (not Irish for this style), perhaps a fruity one like YeastLab Australian 01. As a matter of fact, I think I will brew up a batch this next season. If anyone out there does, let me know how it turns out!

Ingredients:

- 3/4 lb. medium ground rye berries
- 6 oz. quick oats
- 1 lb lager malt, home roasted to light brown (or substitute 1/2 lb choc. malt and 1/2 lb. pale ale or lager malt)
- 3 lb. lager malt
- 3 lb pale ale malt
- 1/2 lb crystal malt (I imagine this was 40 - 50^L)
- 3 oz black malt
- 3 oz. N. Brewer hops (no AA noted)

- Handful (1/2 oz?) Tetnanger hops for aroma
- Red Star ale yeast

Procedure:

I corona milled the grains. Cook the rye meal and oatmeal with 1 gal water 45 minutes, ad to 2-1/2 gal strike temp water and rest of grains to achieve mash temp of ~150°F. I believe I must have mashed higher, like 153, since I got (and would want) a dextrinous wort. I am surprised to see from my notes that I mashed for 3 hrs., longer than I do now. I do (and did) this by putting my kettle in the oven at 150°F. Sparged 7 gal, had a little trouble with it sticking, so I stirred and reset it; rye will do this, but roller milled malt should help), boiled 2 hrs to 5 gal. at 1.054 SG. Didn't note whether I boiled the hops all two hrs., probably just the last hr. Tetnanger for 10 min. steep after heat off. Counter current cooled, pitched with lots of (dry Red Star Ale) yeast from previous secondary fermenter. Open fermenter, skimmed, racked after three days, still quite active (beer filled air lock once). I continued to bubble a long time, until I finally just bottled 4 oz corn sugar a one month. No F.G. taken.

Specifics:

- O.G.: 1.054

Procedure:

To 2 gal cold water add grains in bag, and gypsum. Bring to boil, boil 5 min., remove grains. Add hops, boil 45 min. Sparge into cold water to make 5 gal of wort. Rack cooled wort off of cold break, pitch yeast.

Specifics:

- O.G.: 1.045
- F.G.: 1.010

Revival Porter

Classification: porter, all-grain

Source: Tony Babinec (tony@spss.com), HBD Issue #1026, 12/4/92

The Belgian Cara-Pils ARF mentions in a previous HBD is best thought of as a light crystal malt. It has a color rating of 8L. It should not be confused with U.S. Cara-Pils, which has very little color, is very hard and "glassy," and is generally used to add dextrins, and therefore body, to the beer.

It seems that the way to get caramel/crystal malt flavor is to add larger proportions of a lighter crystal malt to your grain bill. The Belgian Cara-Pils, at 8L, and Belgian Cara-Vienne, at 20L, are two good lighter crystal malts for this. Being crystal malts, these malts can be steeped.

To get malt flavor, use Belgian Munich (8L) or Belgian Aromatic (25L), or equivalent German light or dark Munich malts, in some proportion. Note that these malts must be mashed.

The Belgian Biscuit malt can be used in recipes that call for "amber" malt. It has a color rating of about 22L, and has a "biscuity" flavor.

To make "brown malt," take pale ale malt and toast it in your oven for 50 (that's right!) minutes at 400 degrees F. This is a suggestion from Randy Mosher.

Some old recipes for porter called for 9 parts pale malt, 5 parts amber malt, 5 parts brown malt, and 1 part black malt. So, in that spirit, we offer the following recipe.

Ingredients:

- 5 pounds pale ale malt
- 2.5 pounds amber malt (Belgian Biscuit)
- 2.5 pounds brown malt (homemade, see above)

- 0.5 pound dark (80L or dark) crystal malt
- 0.5 pound black patent malt
- 10-15 HBUs Fuggles for bittering, plus whatever flavor and aroma additions you want
- ale yeast

Procedure:

Your mileage may vary with the above grain bill. Also, given that this is a revival porter, you might adjust the grain bill so that your starting gravity is higher, say 1.070, rather than adhere to current AHA porter style guidelines. You'll be brewing a stout porter.

Blackstrap Stout

Classification: stout, sweet stout, extract

Source: Steve Mitchell (steve@aticsfu.suf.csufresno.edu)

[Note: I'd add the molasses to the boil and prime with corn sugar or DME, as usual. This amount of molasses looks insufficient for use in priming. ---Ed.]

Ingredients:

- 7.4 lbs. Dark malt extract syrup
- 1 lb. Black Patent malt
- 1 lb. Chocolate malt
- 1/2 lb. Crystal malt
- 1/2 lb. Flaked barley
- 1/2 cup Blackstrap molasses
- 3 ounces Cascade hops (bittering)
- 1 ounce Fuggles hops (finish)
- Edme dry yeast
- 3 ounces Blackstrap molasses to prime

Procedure:

Standard procedures (with the exception of forgetting the Irish Moss -- but I don't think that's going to be a real big deal).

Chocolate Stout

Classification: stout, chocolate, partial mash

Source: Bryan Cronk (bcronk@bnr.ca), r.c.b., 1/21/93

There are several recipes that I have seen that use unsweetened bakers chocolate in stouts and porters. I brewed my first porter a few weeks ago - a variation on Papazian's

recipe that calls for the kitchen sink. My variation is a partial mash.

Ingredients:

- 2 lb Pale Ale malt
- 1 lb Munich malt
- 1/2 lb 80L Crystal
- 1/4 lb Chocolate malt
- 1/4 lb Black Patent malt
- 3.3 lb American Classic Amber extract syrup
- 3 lb Dutch DME (I don't know the brand, but it is high in dextrins)
- 1/2 lb brown sugar
- 2 oz fresh grated ginger
- 1/2 inch brewers licorice
- 3 oz unsweetened bakers chocolate
- 1 oz Brewers gold (8.5 %alpha) hops - bittering
- 1 tsp Irish moss
- 2 pkg dry whitbread yeast

Procedure:

5Q mash water, 2 1/2 (?) G Sparge water mash in at 138F, brought to 155F for 1 hr., mash out at 168F

Added extracts and sugar and brought to boil. Added the ginger, licorice, chocolate, and hops after boil started. I was afraid that the chocolate would burn on the bottom of the boiler, so I set each 1 oz piece on my stirring spoon and dipped gently in the wort until they melted.

The real interesting thing about the brew was that after pitching, a thick bubbly layer of stuff formed on the surface of the beer in the carboy almost immediately after fermentation started, and never left, even after I expected the Krausen to fall. There was the usual amount of activity in the beer, but never more than an inch of Krausen.

The good thing was that after racking to my secondary carboy, I left most of the stuff that was sitting on the surface in my primary, and almost all of the rest in my secondary when I racked to my bottling bucket.

I primed with amber DME, and the results even after only two weeks are wonderful, however there is still a small layer of this sediment even in the bottle at the surface of the beer.

Specifics:

- O.G.: 1.064
- F.G.: 1.018

Generic Stout

Classification: stout, dry stout, Irish stout, all-grain

Source: Al Richer (richer@desi.HQ.Ileaf.COM), HBD Issue #1139, 5/12/93

Recently I made a generic stout using Wyeast London Ale yeast, rather than my usual Irish Ale yeast.

Ingredients:

- 9 pounds klages
- 1/2 pound chocolate malt
- 1/2 pound roast barley
- 1 pound 80L crystal
- 3/4 stick brewers licorice
- 2 ozs. fuggles
- 1 pound brown sugar
- Wyeast London ale yeast

Procedure:

I used my standard infusion mash @ 152F, boiled for 90 min. with 3 hops additions, force-chilled and pitched. The yeast (a 1-qt starter) took 36 hours to take off, then pumped up to a nice krausen.

P-Guinness

Classification: stout, Irish stout, dry stout, Guinness, all-grain

Source: Brian Bliss (bliss@pixel.convex.com), HBD Issue #1145, 5/20/93

I've tried making sour-mashed p-guinness before and also making it by adding sour beer to the boil, and the latter works much better. The sour mash leaves somewhat of a raunchy flavor to the brew, whereas simply adding to the boil a bottle or two of beer from a previous batch that has acquired a lactic infection produces a crisper, cleaner sourness.

How much to add is always subjective. To get you in the ballpark - if you can smell the soured beer a mile away, add 1-12 oz bottles in 5 gal. If you can actually drink it w/o throwing up, add 3 or 4 bottles. If you got lucky and the soured beer actually tastes funky-lambic-like sour, add a gallon.

The boil will kill anything in the sour beer, but make sure you clean the bottle up and anything outside the kettle that you may have splashed with the sour beer well before the boil ends.

Ingredients:

- 8 lbs PILSNER malt
- 1 lb roasted barley
- 1 lb barley flakes
- 4 oz. black patent
- 1.75 oz GOLDINGS ~5% AA hop plugs
- 1-6 bottles of soured beer
- Wyeast 1084 Irish ale yeast starter

Procedure:

The whole idea is to keep the protein in the beer, so you start with Pilsner malt & don't do a protein rest. Mash using your favorite technique, but keep it short - 1hr or so. Sparge w 170 F water (acidified). Do not recirculate excessively. The short mash and the pilsner malt will help avoid a stuck runoff. Bring the wort to a boil as quickly as possible. Normally I boil 30 min to coagulate the protein before I add hops, but in this case, add the hops right at the start of the boil, or even before. Use Goldings. Add the soured beer - preferably soured from a lactic infection. Boil 1 hour, or 45 min if you used hop pellets instead of plugs. Cool & pitch Wyeast 1084 Irish ale yeast starter. SG should be 1.045-1.050 or so, unless you get spectacular extraction rates (I don't). Ferment 60-65F.

Now if you bottle, use 3-4 oz corn sugar and let condition. If you keg, you've got an added element in how you imitate guinness: Chill the beer to 50F, & turn the pressure up to 10-15 PSI & Serve. Do not agitate the keg. The beer will have a head, but very little carbonation in the beer itself, just like guinness.

Grant's Imperial Stout Clone

Classification: stout, Russian Imperial stout, imperial stout, Grants Imperial stout, extract

Source: Steve Armbrust (Steve_Armbrust@ccm.co.intel.com), HBD Issue #1592, 11/30/94

This is an extract recipe (with specialty grains) that I made with a friend several years ago (we got the recipe somewhere, but I can't remember where). The FG turned out a little high, but it tasted a lot like Grant's. The major problem with this recipe was that the ingredients for five gallons cost more than a five-gallon keg of the original.

Ammended Comments...Gravity Looks Off:

I just copied the recipe from my 1989 brewer's log without looking too closely. As several have pointed out, there seems to be way too much malt. Funny thing, that's the way I remember brewing it, because it was so expensive. Obviously, my gravity figures were off. It would have a much higher OG than 1.075.

Of course, I could have been drinking too much home brew and imagined the entire thing. But I didn't intend the post as a joke. Anyway, for your own peace of mind, try a lighter version and use one can of Edme and Alexanders instead of two.

Ingredients: (for 5 U.S. gallons)

- Two 3.3 lb cans Edme SFX dark unhopped extract
- Two 4 lb cans Alexanders unhopped extract
- 3 lbs M&F dark dry extract
- 1 lb clover honey
- 1/2 lb chocolate malt
- 1/2 lb roasted barley
- 5 oz cascade hops (in boil for 60 minutes)
- 1 oz bullion hops (dry hopped for 3-4 days)
- Wyeast 1084 Irish ale yeast

Procedure:

Crush the specialty grains and do a partial mash. (We added them to two gallons of cold water, heated just to boiling, and strained.) Add the rest of the water, the extract, honey, and cascade hops and boil for 60 minutes. Cool and pitch yeast. After primary fermentation, rack to secondary and dry hop with the bullion hops.

Specifics:

- O.G.: 1.075
- F.G.: 1.034

Sand Pit Special

Classification: stout, sweet stout, all-grain

Source: Glen Wagnecz (wagnecz@pica.army.mil), HBD Issue #1630, 1/13/95

This recipe was adapted from Bob Jones "Smooth Stout". Further guidance regarding the use of oatmeal was provided by Spencer Thomas. The rest was just plain experimenting (Evil Scientist/Boo!). This

recipe is one of my most well received by both beer and non-beer drinkers alike. Some call it a "desert beer" because of its richness.

Like Bob's original recipe, it tastes OK after about 2 weeks in the bottle, but tastes killer after about 6-8 weeks. Holds its good taste for months after that...

It's called Sand Pit Special because the water comes from the spring that feeds the sand pit out back...

Ingredients: (for 15 gallons)

- 25# 2-Row Pale
- 3.5# 60 L Crystal
- 4.0# Carapils
- 3# Shoprite Old Fashioned Oates (Rolled Oates), cooked for about 10 minutes around
- 160 F. Use a big pot for this! (Prepared separately).
- 1.75# Roast (steep after mashout)
- 0.25# Black Patent (steep after mashout)
- 1.0# Chocolate (steep after mashout)
- 1/2 ounce Nugget (13% alpha) (boil)
- 1 ounce East Kent Goldings (steep)
- 2 ounces Fuggles (steep)
- Wyeast Irish ale yeast (1084)

Procedure:

Preheat the picnic cooler with boiling water, dump, and add the grains (pale, crystal, and carapils). Strike with between 7 and 8 gallons of 175 F. degree water (YMMV) to get to about 155 F. When the temperature is stable (10 minutes), add the prepared oatmeal and stir gently. Let sit for 1 1/2 hours and begin sparge. Use enough water (9-11 gallons) at 170 F. to collect 16 gallons. Why 16? Because I like to drain 1 gallon off of the bottom for my next starter!

After you've got the 15 remaining gallons in the boiler, ignite the jet engine or other device capable of supplying the heat that this big thermal mass will soak up. My experience is that I'm usually around 135 F. at the start.

Steeping. Take the specialty grains and place them in a section cut from some nylon pantyhose and secure with a knot. Tie a string to this and drop into the kettle. About every minute or so raise the bag and allow to drain slightly. Steal a clear glass of the wort and check it for taste (should taste roasty and somewhat nutty, but not overpowering, because the sweetness that is presently balancing the taste will be gone

after fermentation). My second test is the black cat test. Glance pass the glass to the black cat and color should be close. If you don't have a black cat, hold the glass up to a medium light and you shouldn't see through it. Take another sip. Yum. A word of caution, if you don't get the taste before 165 > 170 F. (you probably will well before), kill the heat and finish the steep before proceeding.

The Boil. Approach the boil carefully (use a thermometer). The same things that give this beer its nice creamy head just ask for a boilover. DO NOT TAKE YOUR EYES OFF THE KETTLE UNTIL YOU GET A HOTBREAK. At boil, add 1/2 ounce of Nugget (13% AA) or the equivalent AA% of a similar bittering hop and boil for an hour.

Remove the Nugget, kill the heat. Add 1 ounce of East Kent Goldings + 2 ounces of Fuggles (I use a hop bag so you may want to reduce this quantity some) and turn on the cooling. Pitch yeast starter around 75 F.

YOU MUST USE A BLOWOFF TUBE FOR THIS ONE. I have never made this batch without experiencing a good day's worth of eruptions. The Irish is nice, however, in that it finishes rather quickly, two weeks at most. Carbonate per your tastes.

Black Gold Stout

Classification: stout, dry stout, extract

Source: Joseph Santos (jesantos@wpi.edu), HBD Issue #1634, 1/18/95

Many will recognize the ingredients as a combination of some of the favorite recipes found in various homebrew books. This stout was an experiment in blending flavors to achieve the best of all things "I" desire in a stout. It is similar to Mark Stevens "Black Cat Stout #1" with a few changes.

It has a smooth, chocolaty, warm fuzzy flavor perfect for sitting in front of the fireplace.

Ingredients:

- 6# M&F Dark Extract Syrup
- 1# M&F Dark DME
- 8 oz. Black Patent Malt
- 12 oz. Chocolate Malt
- 12 oz. Crystal Malt
- 1 oz. Chinook Hop Pellets (60 min)
- 1/2 oz. Northern Brewer Hop Pellets (60 min)

- 1/2 oz. Northern Brewer Hop Pellets (20 min)
- 1.5 tsp. Single Fold Pure Vanilla Extract
- 3/4 C. Freshly Brewed Espresso
- EDME dry ale yeast
- 3/4 C. corn sugar for priming

Procedure:

For this I used distilled water with 1 Tbsp. water crystals added. Steep specialty grains then remove. Add vanilla, espresso, and extracts. Boil for an hour and cool. Rack to primary and pitch yeast. Within minutes activity was observed. Within 12 hours active fermentation, *WARNING* after this stage you WILL need to use a blow off rig. The activity subsided after 2 1/2 days then racked to secondary for 12 days to ensure no bottle bombs! Bottled with corn sugar and aged @ room temp for 8 days. It is now 3 weeks in the basement and better than ever.

China Cat Stout No. 2

Classification: stout, dry stout, extract

Source: Daniel Land (dland@cks.ssd.k12.wa.us), r.c.b., 1/9/95

I like 'em bitter too, but this one was a little too much for me (it has only been in the ebottle for month though, and it is starting to mellow a little.) this was a six gallon batch too.

Ingredients: (for 6 gallons)

- 5.0 lb Light Malt Extract Syrup, Coopers
- 5.0 lb Dark Malt Extract Syrup, M&F
- 2.0 oz Chinook 12.5% Leaf, Bittering, 60 min
- 1.5 oz Fuggles 4.0% Leaf, Finish, 2 min
- 1.0 lb Crystal, 20L
- 0.5 lb Black Patent
- 0.5 lb Roasted Barley
- 1.0 lb Flaked Barley
- 0.7 tsp Burton Water Salts
- 4.0 sht Espresso, 30 min
- 1.0 qt Wyeast 1084 Irish Ale Yeast, 3 day start in wort
- 1.0 cup Priming Dextrose
- Alderwood Artesian Water, preboiled

Historic Porter

Classification: porter, all-grain

Source: Jeremy Bergsman (jeremybb@leland.Stanford.EDU), HBD #1600, 12/94

The 5 gallon version was quite estery, probably due to the OG and ferment temp. The 1 gallon was not very estery at all, although you wouldn't mistake it for a bock or anything.

I always thought that Brettanomyces reduced esters eventually, but I looked it up and I couldn't find anything except a statement that they produced esters in lambics (*Lambic*, Brewers Publications). It could be age, might be oxidation (I don't think so) or anything else (fermenter geometry?).

Ingredients:

- 9.7 pounds EDME pale malt
- 0.5 victory
- 0.8 biscuit
- 0.7 brown
- 0.5 chocolate
- 0.75 British crystal (~60L)
- 4 pounds California concentrates light extract
- 1.6 oz Nuggett (14.5%) @ 60 minutes
- 1 oz Goldings (5.7%) @ 5 minutes
- 0.2 oz Willamette (%) @ 5 minutes
- Wyeast #1007 European

Procedure:

The high kilned malts were selected as what I had left over from a previous experimental series of beers, not by any deductive process.

This was fermented rather warm for 5 days with WYeast 1007 (European). It was then transferred to a 5 and a 1 gallon fermenter with the following dry hops proportioned up: .4 oz Goldings (5.7%) .2 oz Willamette (4.8%). The 1 gallon fermenter also received some of Yeast Lab's Brettanomyces lambicus.

The 5 gallon was bottled after 16 more days, the 1 gallon after 45 days, at which time it had some odd, hard-looking white colonies on top. FG's were 27 and 26 (+/- 2) respectively.

Specifics:

- OG: 1076

Midnight Moon

Classification: stout, sweet stout, vanilla, extract

Source: flashpohl@em.doe.gov, r.c.b., 3/22/95

I remember seeing a question here while lurking around a few weeks ago asking about vanilla or vanilla bean use in beer. This weekend (3/18), I bottled a sweet stout in which I added vanilla extract.

An official tasting hasn't happened yet - I usually wait 10 days to 2 weeks before trying the first. However, when I bottled, the hydrometer sample was very good but lacking the vanilla odor and taste I was expecting. My palate isn't great, but my wife also couldn't detect a vanilla odor and only a very faint vanilla taste.

I think the amount of vanilla was appropriate, but I think the vanilla should be added after the primary fermentation has been complete. This would keep the odor from being scrubbed out of the beer.

I'm partial to sweet stouts anyway, so I know I'll be very happy with this beer. It has a simple somewhat sweet flavor, with enough roast barley taste and a very dark color to let you know this is a stout.

Ingredients: (for 3-1/2 gallons)

- 3 lbs M&F dark dry malt extract
- 1 lb M&F light dry malt extract
- 10 oz medium crystal malt
- 4 oz roast barley
- 2 oz black patent
- 2 tablespoons vanilla extract
- 3/4 oz Kent Goldings (5.8% AA) whole hops
- Wyeast Irish Ale

Procedure:

All hops boiled for sixty minutes - don't need hop odor getting in the way of the vanilla. Vanilla extract was added after the boil was finished while cooling the wort. Fermented at about 68F for ten days in five gallon glass carboy (no racking this time - laziness got the better of me!) and then bottled. OG - 1.054; FG - 1.012 (a bit lower than I expected).

Brown Malt Porter

Classification: porter, all-grain

Source: John Palmer (johnj@primenet.com), HBD #1667, 2/28/95

Well, Scott and I tapped my Brown Malt Porter Recipe for the first time over the weekend, and its very good. Not as heavy a porter as Anchor or Sierra Nevada, more like Samuel Smith's Taddy Porter. Has a nice discreet bitterness to it from the Hugh Baird Brown Malt and a rich flavor from Crystal and Special B.

Great ruby red color from the Special B. It looks like a lot of Hops, but they balance against this grain bill very well.

Ingredients: (for 11 gallons)

- 20 lbs of 2 Row
- 1.5 lbs of Special B
- 2 lbs of Crystal 70
- 2.5 lbs of Brown Malt
- 1.5 oz of Galina (11) at 60
- 2 oz of EKG (5) at 40
- 1.5 oz of Willamette (4.3) at 20
- Nottingham English Ale dry w/Starter

Procedure:

I have medium carbonate water, low sulphates. The mash was a little over an hour, (you know, sampling previous batches and shootin' the breeze), Single Temp infusion at 155F. Boiled for almost 80 minutes total. Primary'd at 68F for a week, Secondary'd for 3 wks at closer to 70F. Kegged and Force Carb'd. The Brown Malt was rather harsh after the boil and at racking time still, but that time in the secondary really mellowed the edge. I will make this again.

Specifics:

- OG: 1058

Maple Leaf Porter

Classification: porter, maple porter, extract

Source: J.P. (jpierre@m3isystems.qc.ca), r.c.b., 4/27/95

I brewed it using Something's Brewing (Burlington, VT)'s "Cat's Paw Porter". As I've mentioned it in previous post, I just bottled the beer, so I still do not know how it's going to come out.

Ingredients:

- 6.6 lbs Munton & Fison Dark Plain Extract
- 32 ounces maple syrup
- 1.5 lbs Crystal Malt
- 0.5 lbs Black Patent Malt
- 2-1/2 ozs Styrian Goldings Hop Pellets
- 2 pkgs Munton & Fison Ale Yeast
- 1 teaspoon Irish Moss

Procedure:

2 cans (16 oz each) of your favorite Maple Syrup (I prefer to use "Amber" for a higher gravity and better taste, but any grade of syrup will do; as long as it is "PURE 100% SYRUP", NOT the "pancake syrup" junk!).

They explain to bring the grains to a boil in a gallon of water, without boiling the grains; strain, and sparge with a quart of hot water, into the brew kettle.

Add a gallon of water to the brew kettle, and bring to a boil. At boiling, add the 2 cans (6.6 lbs) of Munton & Fison Dark Plain Extract. Stir, don't let it stick at the bottom. Bring to a boil, add 2 oz of the Styrian Goldings. Boil 30 minutes, add the two cans of syrup, and the teaspoon of Irish Moss. Boil for 28 minutes more, add the remaining 1/2 oz of Styrian Goldings. Boil two more minutes, and turn off heat.

Usual procedure for wort cooling, addition of the yeast (pre-prepared) and bottling (use 3/4 cup corn sugar for bottling).

I chose to add the Maple syrup ONLY after 30 minutes, mostly because I was a bit worried that the wort my overflow because of the syrup (that stuff, boiled solo, will almost always overflow!). I was also concerned that the syrup would be "overcooked". You may want to put it into the brew kettle at first.

My fermentation was rather FAST, it took about 36 hours, and at that point, the air lock was only going about once every 2 minutes. I bottled on the 10th day, to be sure.

My O.G. was 1.070, but it may vary depending on the syrup you use. My F.G. was 1.020, and again, it may vary. I found that the color of the Porter will be mostly black, with a slight pull towards brown.

Specifics:

- OG: 1070
- FG: 1020

Foggy Day Jumpin' Java

Classification: porter, extract

Source: David Ashley (david.ashley@wwwhbbs.com), r.c.b., 5/1/95

Ingredients:

- 6.00 lb. Dark Dry Malt Extract
- 1.00 lb. Crystal 40L
- 0.50 lb. Roast Barley
- 0.25 lb. Black Patent
- 1.00 lb. Honey
- 2-3 measuring cups fresh-brewed espresso (yes, that's right!)
- 2 tsp gypsum
- 1 tsp Brewer's Salts
- 1/4 tsp Irish Moss, 20 min. boil
- 1.50 oz. Nrthrn Brewer 7.5% 40 min
- 2.00 oz. Hersbrucker 2.9% 10 min
- 2.50 oz. Cascade 6.1% 10 min steep
- ale yeast

Procedure:

Crack the specialty grains; Partial mash with grain bag in 2 gal cold water; raise temp. to 155 F for 45 min.; sparge into brewpot with 1 gal 170 water; bring to boil & add malt; bring to boil again and add Northrn Brewer hops; boil for 30 min.; add Hersbrucker hops and boil 10 min.; add Cascade hops, honey and espresso, steep for 10 min. and chill. Strain to fermenter; add water to make 1 gal., pitch started yeast at 78; ferment @ 64-68. Transfer to secondary fermenter after 7 days; let sit in secondary to clarify at least 3 weeks. Bottle with 1/4 cup honey. Age at least *2* months. Patience, they say, *is* a virtue!

Sally MacLennane Stout

Classification: stout, dry stout, Irish stout, extract

Source: Mark Ragnar Hoenig (hoenig@unixg.ubc.ca), r.c.b., 4/25/95

Help! I'm having some trouble with my Sally MacLennane stout. Tasting the blow-off from my primary convinced me that this would be perhaps my best dark yet, but a sample taken while racking revealed an overly powerful fruity//acidic/sour/red wine taste, most likely from the roasted barley, which I haven't much experience with yet. I had thought of adding a hop tea when the malt nose seemed strong, but I'm not sure it would help this factor. Probably I am worrying too much

before the beer is even ready to be bottled, but I'd like to correct for this factor if I can. For my palate, the sourness is a bit much; I can't abide Rodenbach beer. Here's the recipe

I had originally intended to hop with 60 g Northern Brewer (boiling), 45 g Goldings, leaf (flavour), 15 g Goldings, leaf (aroma), but since the kit was hopped, I decided to cut back and use some Cascade I had in the freezer (It tasted okay). Perhaps I should have cut down on the grains as well - the sparge water was still coming out black when my carboy was full. Incidentally, I think this shows you can get any sour tang for your Guinness just from your grains, if indeed the roast barley is culprit. Will this taste subside? I really hope to learn to love the virtues of sweet Sally MacLennane.

Ingredients:

- 1.8 kg Best Cellar Stout Kit (made in Ireland, I used the kit hoping to get Irish malts)
- 0.5 kg dark DME
- 500 g flaked barley
- 500 g roasted barley
- 250 g crystal
- about 10 g Cascade (boiling)
- 40 g Goldings (boiling)
- 20 g Goldings (finish)
- Wyeast 1084 Irish Ale

Honey Porter

Classification: porter, honey, extract, Samuel Adams Honey Porter

Source: Tom Culliton (culliton@ceres.srg.af.mil), r.c.b., 5/3/95

This was posted in response to a request for a Sam Adams Honey Porter clone.

Ingredients:

- 1/2 lb. black patent malt crushed
- 1/2 lb. chocolate malt crushed
- 1 lb. medium crystal malt crushed
- 6 lbs. amber malt syrup
- 3 lbs. light honey
- 1 oz. Perles - boiling (60 minutes)
- 1/2 oz. Fuggles - boiling (30 minutes)
- 1/2 oz. Fuggles - finishing (5 minutes)
- Wyeast 1084 "Irish Ale"

Procedure:

Steep the crushed specialty grains from cold up to 160-170F and remove. Bring

water to boil, turn off the heat before adding the malt extract to avoid scorching. Bring back to a boil and add boiling hops, after 30 minutes add the flavor hops, and at 55 minutes the finishing hops. Optionally add 1 tsp. Irish Moss at 45 minutes into the boil to help the break. Remove from heat, cool to 70F, transfer to carboy topping up to 5 gallons, and pitch yeast.

Specifics:

- O.G. - 1.062
- F.G. - 1.016
- Primary: 1 week
- Secondary: 4 weeks

Singularity Stout

Classification: stout, all-grain, oatmeal stout

Source: Don Levey (levey@netcom.com), r.c.b., 5/7/95

The reviews for this have been good. Smooth, drinkable, and delicious. My second all-grain batch.

This is dark enough to actually absorb light. This, plus the high(er) OG, generated the name.

Ingredients:

- 8 pounds Pale English 2-Row
- 1 Pound American 6-Row Crystal
- 1 Pound Dextrin
- 1.5 pounds Oatmeal
- 0.5 pounds American 6-Row Chocolate
- 0.5 pounds American 6-Row Black
- 0.25 pounds American 6-Row roasted barley
- 2 ounces fresh Northern Brewer's hops
- 0.5 ounces Clusters hop pellets
- Wyeast 1098 British yeast

Procedure:

1-step infusion mash at 156 deg for 60 minutes. 60 minute boil: at 30 minutes add N. Brewer's, at 55 minutes add clusters.

Specifics:

- OG: 1.055
- FG: 1.006
- Alc: 6.63% by volume

Right Thing Oatmeal Stout

Classification: stout, oatmeal stout, all-grain

Source: Dennis Flaherty (dennisf@denix.elk.miles.com), r.c.b., 5/4/95

This is somewhat more harsh and bitter than most people like, but I've won awards with it. It has a strong, bitter-coffee flavor.

Briess Black Malt may be used instead of Hugh Baird for an even more harsh and astringent flavor. If you substitute another brand of roasted barley, you may have to use less of it.

The oats are added right to the grist-- quick oats are already pre-gelatinized. An 18-oz canister will do, but much more will result in hazy beer due to the oil. I refuse to doctor my stouts with bacterial contamination just because Guinness does.

Ingredients:

- 1-1/2 pounds Briess Roasted Barley
- 8 oz Hugh Baird Black Malt
- 1 pound Briess Cara-Pils
- 1 pound Briess Wheat Malt
- 7 pounds Briess 2-Row
- 1 pound Quaker Quick Oats, added to grist
- 2 oz Chinook, boiling (22 HBU's)
- 1 oz Willamette, finishing
- WYeast London Ale (very dry finish)

Stout

Classification: stout, all-grain

Source: Scott A. Friedman (knight@indirect.com), r.c.b., 5/10/95

I am an all-grain brewer and disagree with all the nay-sayers about how much black malt you have. My stout recipe (to follow) has won 2nd place in the state fair here in Arizona:

The crystal malt sweetens the overall beer-- probably counters the bitterness everyone is warning you about. But try what you want-- that's why we are homebrewers. Always try to be hoppy in your brewing endeavours :)

Ingredients:

- 9 lbs. Pale malt
- 3/4 lb. Black patent malt
- 3/4 lb. Crystal malt
- 10 oz. Roasted Barley

- 1 oz. Bullion hops-pelleted
- Edme dry Ale yeast

No Decaff Here Stout

Classification: stout, all-grain

Source: Rick Hawkins (rhawkins@iastate.edu), r.c.b., 5/13/95

Being near my old notebook, i finally have access to my coffee stout recipe. As i've mentioned elsewhere, it uses no coffee.

It does, however, get a distinctly coffee aroma and some coffee taste.

(My father poured out a bottle i left him, telling me that it went bad and tasted like coffee! *(^*%(* Serves him right, it killed the plant he poured it into).

Ingredients:

- 4 lbs 2 row 3 5/16
- 1 4/16 chocolate malt 1 1/16
- 8/16 black patent 7/16
- 12/16 roast barley 10/16
- 1 cara-pils (dextrine) 13/16
- 1 8/16 dark cyrstal (about 120) 1 4/16
- 1 munich malt 13/16
- 1 flaked barley 13/16
- 11 Total 9 3/16
- 1.2 cascade (60 min) 1.00
- 1.2 cascde (30 min) 1.00
- 1 cascade (fresh, finishing) 0.83
- 3.4 Total 2.83333333
- irish moss
- english ale yeast

Procedure:

Protein rest at 125° for 30 min. Mash at 158 for 30 min

I'm slightly suspicious of the flaked barley; it seems to me that i balked at the \$3/lb price at my local shop.

First Oatmeal Stout

Classification: stout, oatmeal stout, extract

Source: Patrick E. Humphrey (HUMPHREY.PATRICK@igate.abbott.com), HBD Issue #1721, 5/3/95

Well, last night I made my first oatmeal stout with extract and specialties. This is the first stout I have made of any kind so I didn't know what to expect.

Ingredients:

- 6# unhopped dark malt extract
- 1# unhopped dry malt
- 8 oz chocolate malt
- 6 oz roasted barley
- 4 oz black patent malt
- 8 oz rolled oats
- 1 tbs CaCO₃
- 2 oz Northern Brewer - 8.2 AAU
- 2 oz Fuggles - 4.2 AAU
- Irish Moss - 30 min
- Liquid Irish Ale yeast

Procedure:

I cracked the grains using my food processor in short bursts (worked great!). Transferred them to a mesh strainer and shook to remove dust. I did this outside so as not to contaminate the kitcken. These were then placed with the oats (unground) into a grain bag. I preheated a 10 qt. (12-pack) cooler with boiling water, added the grain bag and 175 deg. water. Water cooled to the target of 160 deg. and steeped for 15 minutes. Things were working beautifully. I boiled the water and added the extract, CaCO₃ and the steep liquor. This is where I have the question.

In previous extract/grain batches I have steeped grains, then washed them in some of the unboiled water until the water ran "clear." I started to do this with the black/chocolate malts but obviously with the black grains it wouldn't have run clear. Eventually, the water I was using started to become the consistancy of thin syrup. If I continued to wash them I would have been there for days until the liquid began to thin and probably would have ended up with 10 gallons of wort.

RIS Marital Bliss

Classification: stout, Russian Imperial stout, imperial stout, all-grain

Source: Michael Wood (qkuporr@netcom.com), r.c.b., 5/23/95

I'm planning on brewing a Russian Imperial Stout for my wedding. The characteristics I'm looking for is a dark, full bodied, somewhat sweet, with light bittering (for an imperial stout), and a hint of esters and complexity. I'll be brewing this thing as a partial mash and figure on doing a single step infusion mash at around 155 degrees for extra body. I was hoping to add 5# of

amber extract to get a little more specific gravity. I'd like to get some advice from some brewers out there as to what you might change or suggest.

Ingredients:

- 20# 2-row British
- 2.5# Wheat
- 2.5# Belgian Carapils
- 2# Crystal (60L)
- 2# Munich 2-row
- 1# Belgian Special B
- 1# Oats
- 1/2# Chocolate Malt
- 1/4# Black Patent
- 5# Amber Extract
- 6oz Northern Brewer (60min)
- 3oz Fuggles (5min)
- 1tsp Gypsum
- 1/2oz Irish moss at end of Boil
- Yeast 1214 Belgian Liquid (And definitely make a starter!)

Specifics: (calculated)

- OG: 1.101
- FG: 1.027
- Color: 93 SRM
- IBU: 47.5

PMS Stout

Classification: stout, extract

Source: Lisa Clayton (clayton@sfsu.edu), r.c.b., 5/17/95

I realize this has been done to death, BUT I'd like to make a really killer, dark chocolate, so thick you could almost pour it on top of the ice cream, PMS-bustin' depression relievin' Chocolate Stout.

I've been doing some research, but I am by no means an experienced extract homebrewer, but here's what I've come up with.

Ingredients:

- 7 lbs. dark malt extract (powder)
- 2 lbs. chocolate malt <----- too much? Diminishing returns?
- 1 lb. crystal malt (80 or 100)
- .5 lb. black patent malt <----- for color, mainly
- 1/2 to 1 oz Bullion or Chinook hops
- 10mg (or so) Oatmeal <----- for head retention
- Somewhere between 4-8 oz. Ghiradelli or Droste cocoa, if advisable.
- ale yeast

Procedure:

Steep the chocolate malts for 30 min. in 2 gal. water at 170 degrees. Sparge with 2 quarts of water, remove. Add crystal & black patents and bring to boil, sparge. Add extract, boil for 1 hr., during last 30 minutes add the hops, during last 10 add oatmeal (longer?) and hop bag full of cocoa. Sparge cocoa with a few ounces of water, then do the usual-- strain, cool, add yeast, etc.

Procedure:

Mash in a single infusion at 155F for 60 minutes. The hops were, and always are, whole flower. This batch did not use a starter for the yeast, although I highly recommend using a one-pint starter for ales. My system is somewhat inefficient, so your extraction may be higher than my reported gravities. As I generally realize 26 points/pound, you should adjust the grain bill accordingly.

Judges generally embraced this beer (although a couple were turned off by the large amount of roasted barley), but that has not prevented me from tweaking around the edges. While the above recipe served me throughout 1993, in 1994 I incorporated several suggestions from better judging sheets, resulting in New Stout III, which has remained unchanged since.

Specifics:

- O.G.: 1.060
- F.G.: 1.016

New Stout II

Classification: stout, foreign-style stout, all-grain

Source: David Brockington (daveb@alpha.rollanet.org), submitted 06/12/95

This is the beer which earned First Place in the Stout category at the 1993 National Homebrew Competition. This batch is the result of a several-year quest to replicate Sphinx Stout from Hart Brewing Co. of Kalama, WA. It was not influenced by the classic stouts which define the "foreign-style" or Export substyle (e.g. Guinness Export, or Tropical Guinness) but rather the stouts of the Pacific Northwest in the United States. Several of these stouts seem to share a common theme -- a heavy reliance on bitter, roasty notes to define the character of the beer. Sphinx Stout used to have these qualities, although it seems to have been toned down in the last couple of years. Now, I would say that Pike Place's Stout is one of the better examples of this "style". Over the course of several batches, I incrementally added more and more roasted barley to the grain bill until it reached the three pound figure presently in the recipe. When this beer won at the NHC, I decided that three pounds was enough.

Ingredients:

- 9# Munton & Fison English Pale malted barley
- 3# roasted barley (unmaltered)
- 1/2# English Crystal malt(40L)
- 1/2# Black Patent malt
- 2 oz East Kent Goldings hops (60 minutes)
- 2 tsp. Irish Moss (@30 minute mark)
- Wyeast 1084 (Irish Ale)

New Stout III

Classification: stout, foreign-style stout, all-grain

Source: David Brockington (daveb@alpha.rollanet.org), submitted 06/12/95

This is the present incarnation of New Stout II, which earned First Place in the Stout category at the 1993 National Homebrew Competition. I tweaked around the edges of that beer by changing the crystal character a bit, adding some flaked barley to smooth out the head, and completely changing the hop schedule. I have also reduced the conversion temperature from 155 to 151. The new hopping plan adds more balancing bitterness to the beer while adding hop flavor and a hint of hop aroma. The overall result is a more sophisticated beer.

Ingredients:

- 9# Hugh Baird English Pale malted barley
- 3# roasted barley (unmaltered)
- 1/4# HB English Crystal malt(130L)
- 1/2# Black Patent malt
- 1/2# flaked barley
- 1.5 oz Chinook hops (13.1 AA% for 60 minutes)
- 1.5 oz EKG hops (15 minutes)
- 0.5 oz EKG hops (1 minute)

- 1 tsp. Irish Moss (@30 minute mark)
- Wyeast #1084, Irish Ale, from a pint starter.

Procedure:

Mash in a single infusion at 151 or 152F for 60 minutes. Mash out between 168F and 176F. The hops are whole flower. My system is somewhat inefficient, so your extraction may be higher than my reported gravities. As I generally get 26 points/pound, you should adjust the grain bill accordingly.

Specifics:

- O.G.: 1.058-60
- F.G.: 1.014-16

Grapefruit Taste

Classification: stout, imperial stout, Russian imperial stout, extract

Source: Jeffrey Johnson (76416.3306@compuserve.com), HBD Issue #1785, July 19, 1995

I recently (7/3/95) brewed an Imperial Stout that at bottling time had an overpowering grapefruit taste. I mean STRONG!! I couldn't taste anything else. I don't know if it was due to the recipe or my technique or what.

[Note: This recipe basically looks sound, but the use of Cascade hops could be contributing grapefruit-like flavors and aromas to the beer. Replace with another type of hop of similar bitterness. ---Ed.]

Ingredients:

- 9 lb "Dutch" amber dry malt extract
- 1 lb Medium Brown Sugar
- 1/2 lb roasted barley
- 1/2 lb chocolate barley
- 4 oz Northern Brewer hop pellets AA 8.8%
- 2 oz Cascade hop pellets AA 5.4%
- 1" piece of brewers licorish
- 1 tsp irish moss
- Wyeast #1084 Irish Ale yeast

Procedure:

I steeped roasted/chocolate barley in 1 gal 160 deg F water for 30 min, strained into kettle, and sparged with 1/2 gal 170 deg F water. Added an additional gal of water and brought to a boil. Removed from heat and dissolved extract and sugar, returned to

burner and brought to boil. Added licorish and Northern Brewer hops. Added irish moss at 45 min. Boiled for 55 min and then added Cascade hops. Boiled for additional 5 min and cooled in ice water bath. (total boil 60 minutes).

Strained cooled wort into 2.5 gal of previously boiled and cooled water in primary fermenter (6.7 gal plastic, closed fermentation). O.G. 1.078. Pitched yeast directly from smack pack at 78 deg F. Active fermentation noticeable after 12 hours. Primary fermentation was at approx 72 deg for five days. Racked to secondary (5 gal glass) S.G 1.042, tasted fruity but not overpowering. After 13 days total, all fermentation activity ceased. Bottled with 3/4 cup honey. F.G. 1.030.

Specifics:

- OG: 1078
- FG: 1030

Anchor Porter Clone

Classification: porter, Anchor Porter, partial mash

Source: Chris Hill (jchill@gueuze.dgsys.com), r.c.b., 7/27/95

I made a porter last year that was loosely based on Miller's partial mash recipe from *Brewing the Worlds Great Beers*. It was not intended to be a "clone," but it did come out tasting a lot like Anchor Porter.

This came out with just the perfect bittersweet quality that I like in a porter. It had a noticeable but not overpowering roasty flavor from the black malt.

Ingredients:

- 4 lb British pale ale 2-row malt
- 1 lb black patent malt
- 1/2 lb dark crystal malt
- 3.3 lbs M&F extra light syrup
- 12.8 AAU Northern Brewer (boil)
- Wyeast #1084, the Fighting Irish

Procedure:

Mash all grains together in a single infusion at 150F using 1-1/3 qt water per pound of grain. Sparge with 11 qt water, dissolve syrup, add water to make 6-1/2 or 7 gallons. Boil 1 hour, using all the hops. Chill, aerate, pitch, etc. Gravities were 1.055 and 1.016. I used a two-step starter on the Wyeast, and did a secondary on the beer. 18

days from boil to bottle (this was in November).

Specifics:

- OG: 1055
- FG: 1016

Melbourne Stout

Classification: stout, extract

Source: Robert Balch (balch@nmt.edu), r.c.b., 9/3/95

I have made it twice with good success. This is sipping beer, it gets its bitterness from the roasted barley and the fuggles. And its sweetness from the australian malts.

I swear this beer is both sweet and dry at the same time!

Ingredients: (5 gallons)

- 6 lbs Australian dark extract
- 2 lbs Australian dark dry malt
- 4 oz roasted barley (crushed)
- 8 oz light crystal malt (crushed)
- 1 oz English fuggles pellets (alpha=4.5%)
- 1/2 oz English kent goldings pellets (alpha=4.3%)
- English brewery liquid yeast (wyeast)

Procedure:

In a hop sock steep the roasted barley and light crystal malt as you bring your brew kettle to a boil. Baby it, try to get every drop of flavor from the steeped grains.

Before the boil begins remove the steeped grain (the husks can release unpleasent tannins if left in when boiling).

Remove pan from stove and add the malt extracts. let dissolve and then bring the wort back to a boil for one hour. At 60 minutes add the fuggles. at 30 minutes add the goldings.

I start at about 1.050 and end around 1.015.

Specifics:

- OG: 1050
- FG: 1015

Stout

Classification: stout, extract

Source: Kenneth Donahue (kedonahu@lynx.dac.neu.edu), r.c.b., 9/3/95

If you are looking for an extract recipe with grains, I have a couple that came out great. This recipe comes from Barley Malt & Vine in Newton MA (617)630-1015. Very nice place, very helpful. I don't work for them, just a very happy customer.

Ingredients: (for 5 gallons)

- 6 lbs dark malt extract
- 0.5 lbs roasted barley
- 0.5 lbs crystal
- 0.5 lbs chocolate malt
- 0.33 lbs flaked barley
- 1.0 oz bittering hops (Nugget or Eroica)
- 1.0 tsp CaCO₃ (calcium carbonate) to reduce malt acidity
- 7-14 grams Ale yeast (Edme, muntons, london)
- 3/4 cup Corn sugar for priming

Procedure:

Place grains in a muslin bag with 2 gals cold water. Slowly bring the water to boil. Remove grains before boil. Shut off heat and add your malt extract. Stir well and turn the heat back on. Add CaCO₃ and hops at beginning of boil. Boil for 45 min. cool add water to make 5 gals.

Proof the yeast by adding 1 cup of 100 F water in a sterile glass. Sprinkle the yeast on top and cover with new tin foil for 15 min. It should foam up and smell like fresh dough. Pitch the yeast when the wort is around 75 deg F.

Specifics:

- OG: 1045
- FG: 1015-1018
- Alcohol: 4.0% ABV
- IBU: 30-40

Guinness Clone

Classification: stout, Irish stout, dry stout, Guinness clone, all-grain

Source: Nick Hiams (oleum@spuddy.mew.co.uk), HBD #1790, July 25, 1995

Dave Line's book "*Brewing Beers Like Those You Buy*" has a recipe for Guinness. It is based on the bottled version which has

a higher og than the "draught" version. It is suggested that a yeast starter is made from a bottle of Guinness. As you probably know Guinness is bottle conditioned still (in the stuff available in pubs at least). This is supposed to be a very good strain for all top fermenting English beers too. This recipe is supposed to give between og 1045 to og 1053 depending upon efficiency.

The Guinness available on draught in pubs in England is a "keg" beer which has an og of around 1036 (Dilute the above to 6 gallons). It is unusual and different to the bottled version in that it is injected with Nitrogen instead of Carbon Dioxide. This has been tried with "a remarkable degree of success" by the author of the book. Personally I prefer the bottled stuff.

I tried the recipe about five years ago and remember it as being a very good imitation. I served it from a barrel as a cask conditioned ale (is this what the Irish version is like?). All of the beers in the book that I have tried or friends have are very true to the originals and I can thoroughly recommend it.

Ingredients: (for 5 gallons)

- 7 pounds, Crushed pale malt
- 2 pounds, Flaked barley
- 1 pound, crushed roast barley
- 1 ounce, bullion hops
- 3 ounces, northern brewer hops
- 1 tsp. CaCO₃ (if you are in a soft water area)
- yeast starter made from a bottle of Guinness

Specifics:

- OG: 1045-1053

Oatmeal Stout

Classification: stout, oatmeal stout, extract

Source: Rick Ellis (redshoo@aol.com), r.c.b., 8/26/95

I have been having very good luck and a tasty stout using the following recipe.

Ingredients: (5 gallons)

- 8 lbs british malt extract
- 1 LB roasted malt
- 1/4 Lb black patent
- 1 lb carapils
- 1 lb rolled oats
- 1 oz eroica (boiling)

- 3/4 oz willamette (50 min)
- 1 pkg wyeast irish ale yeast

Procedure:

Steep grains and oats at >180 deg. F and < boiling while water for extract is coming to boil. Then add "tea" to boiling pot as water comes to a boil. Add extract and boil for at least 75 min. Use irish moss and do all the other stuff that you are used to doing.

I have found that fermenting in a carboy and keeping the carboy submerged up to the neck in about 72 degree F water and keeping a wet towel around the neck really helps to keep the fermentation temp. constant due to the thermal mass characteristics of water. Try this if you are brewing in hot weather this summer.

Too Dry Stout

Classification: stout, dry stout, Irish stout, extract

Source: Chet Holt (chet@paranoia.com), r.c.b., 9/15/95

I realize a stout is supposed to be somewhat bitter but my end result is quite a lot more than I expected. I'm not even sure if I can pawn this off on my poor friends =). Any suggestions or advice on anything I could do to save this batch, perhaps adding some sort of sugars or other sweet extracts? Or at least some advice on what not to do next time? I do realize adding the hops at the beginning of the boil contributes to the bitterness.

Ingredients:

- 1 lb British Crystal
- 1/2 lb Black Barley
- 1/4 lb Black Patent
- Australian Dark 7lbs
- 2 oz. Perle (at beginning of boil)
- ale yeast

Procedure:

Steep specialty grains. Remove grains, add extract and hops. Boil.

Oatmeal Stout

Classification: stout, oatmeal stout, partial-mash

Source: Kirk Fleming (flemingk@earth.usa.net), r.c.b., 9/24/95

Here's one I built up last year that we found very satisfying...the recipe is for 2.8 gal (don't ask) so scale everything if you want to try it.

Ingredients: (for 2.8 gallons)

- 1.75 lb Hugh Baird pale ale
- 4 oz roasted barley
- 4 oz black patent
- 1 lb oats
- 8 oz Briess 120L crystal
- 26 oz Alexander's Amber malt extract
- .75 oz 10.3% Bullion at 60 min
- 1 oz 3.2% Hallertauer at 60 min (that's what my notes say--honest)
- 1 oz 4.5% East Kent Goldings @ 15 min
- ale yeast

Procedure:

Hold all grain at 150F for 45 min prior to boil start, then add to pot at boil start time along with kettle hops.

Specifics:

- OG: 1.053
- FG: 1.013

Hell Gate Porter

Classification: porter, extract

Source: Jon Olsen, olsen@augsburg.edu, r.c.b., 12/2/94

I'm happy to announce a new brew. It's Matt and Jon's Hell Gate Porter. I'm very excited 'cuz it's like my fourth batch and tastes the best so far. It's velvety smooth. Opaque. Excellent hop aroma and flavor. The bitterness is rounded out by a roasted buttery sweetness (from the specialty grains and molasses). Anyway, I had my first taste on Wednesday and it was sufficient to give me liquid courage to propose to Leann. She said yes. (Sorry to brag about myself and all...couldn't help it though, I'm so excited!!).

Ingredients:

- 6# Dark LME
- 1# Amber or Dark DME
- 1# 80-90 L Crystal
- 1/2# Chocolate
- 1/2 cup Black Patent
- 1 oz Cascade (60 min)
- 1 oz Northern Brewer (30 Min) wanted 1 Kent Goldings (30 min) but forgot and bought NB
- 1/2 oz Cascade (30 min)
- 1/2 oz Cascade (15 min)
- 1/2 oz Tettnanger (2 min)
- 1/2 oz Tettnanger (steep w/out boil)
- 1 c. Blackstrap Molasses
- 1/2 c. Honey
- Wyeast London Ale #1028

Procedure:

Steep grains. 60 min. boil. hops to above schedule misc. ingredients added at 45 min

Cool pitched about a 20 oz. starter

Primary @ room temp (68 F) 10 days Secondary @ same 8 days Bottled with 1 c. corn sugar. Drank after 1 week. YUM!

Specifics:

- OG 1.064
- FG 1.022

Honey Porter

Classification: porter, honey porter, all-grain

Source: Bryan Schwab (SCHWAB_BRYAN@CCMAIL.nesc.navy.mil), 10/26/95

3rd place Speciality Beer in the "1995 Santa Rosa Brewfest", Fort Walton Beach Fl.

Ingredients:

- 2 lbs Aroma Malt
- 5 lbs. British Pale
- 5 lbs. Vienna
- 2 cups Cara-Pils 40L
- 1 2/3 cups Chocolate Malt
- 1 tbsp. gypsum
- 8 oz. Malto-Dextrin
- 2 oz. Hallertaur Hops (Boil- 3.9% AAU)
- 2 oz. Brewers Gold (Finish- 8.9% AAU)
- 6 lbs. Honey
- AMERICAN WYEAST 1056

Procedure:

Single Infusion Mash, with treated water stabilized at 150 degrees for 1 hour. Mash out at 168 degrees. Sparge, SLOWLY, collect 6 gallons of wort. Bring to boil. Boil wort, and Malto-Dextrin. Every 15 minutes, add Hallertaur hops, for 1 hour, last 15 minutes, add honey, and all of the Brewers Gold hops. Cool wort to 75-90 degrees. Airate wort add Wyeast.

Specifics:

- OG: 1064
- Primary: 7 days @ 70 degrees
- Secondary: 8 days @ 70 degrees

Wake Up and Go To Sleep Stout

Classification: stout, coffee, extract

Source: Toby Guidry (tobyguidry@aol.com), r.c.b., 10/27/95

Well, here's one that uses actual coffee grounds. I think it turned out rather well. I entered it in the Dixie Cup in Houston on October 14, 1995 and took first place in the Novelty Beer category, so I'm evidently not the only one who liked it.

I used Chocolate Cappuccino because of my personal taste. That's what I drink so I knew I liked it. Any Coffee ground for espresso should work, but flavor will differ I'm sure with different flavors. I personally wouldn't use anything other than espresso (finer) ground, though. Also I used gourmet coffee from a local shop, so quality will vary depending on bean quality.

Ingredients:

- 4# Dark Malt Extract
- 3# Light Malt Extract
- 1/8# Roasted Barley
- 1/8# Black Patent Mal
- 1/4# Chocolate Malt
- 1# Crystal Malt (90 lov)
- 1.5 oz Northern Brewer Hop Pellets (Boiling)
- 0.5 oz Willamette Hop Pellets (Finishing)
- 2.5-3 cups Chocolate Cappuccino (Espresso Ground)
- 1 pkg Wyeast Irish Ale Yeast

Procedure:

Steep grains in 1.5 gal of water while bringing to a boil. Remove at boil. Add extracts and boiling hops. Add coffee grounds last 5-10 minutes of boil. Add finishing hops last 2-5 minutes of boil. Sparge into fermenter and pitch yeast when cool. Primary (Plastic in my case)-5 days. Secondary (Glass for me)-10 days. Bottle with 3/4 cup corn sugar and let age for about 4 weeks for best results.

Stout

Classification: stout, Irish stout, dry stout, partial-mash

Source: Scott Bukofsky (scott.bukofsky@yale.edu), HBD #1906, 12/11/95

I have a stout that finished with a higher final gravity than I expected.

Ingredients:

- 3 lb Schreier two-row
- 1 lb Aromatic Malt
- 1/2 lb roasted barley
- 1/2 lb black patent
- 1/4 lb flaked barley
- 3.5 lb M&F dark DME
- 1 oz Bullion hops 60 min
- 1 oz Willamette 30 min
- Wyeast Irish

Procedure:

Mashed grains at 155 deg. O.G. 1.063 I pitched a very active starter, and had visible fermentation within 3 hours. The next morning, the fermentation was furious, and my fermometer read 75 deg. Concerned that the temp was too high, I draped some wet towels over the carboy. The next day the temp was 64 degrees, and the yeast looked pretty sluggish. After the 3rd day, all activity stopped, I racked to secondary with a gravity of 1.017.

Specifics:

- O.G.: 1063
- F.G.: 1017

Three Vice Stout

Classification: stout, coffee stout, extract

Source: Randy Veazey (randyvz@io.com), r.c.b., 2/21/96

I've made two coffee stouts from extracts. Both were good but the Three Vice Stout was the best (I used a recipe from Guy McConnel from the Cat's Meow as a basis). (Coffee, Chocolate and beer are the vices).

Ingredients:

- 6.6 pounds of Stout extract (2 cans if using cans)
- 1/4 pound flaked barley
- 1/8 pound black patent malt
- 1/2 ounce Fuggles hops (bittering)
- 1/2 ounce Fuggles hops (flavoring)
- 4 ounces unsweetened chocolate
- 5 cups brewed coffee
- 1 package Wyeast #1084
- 3/4 cup brown sugar (priming)

Procedure:

Heat water to 160 degrees and steep barley and malt for 30 minutes. Remove grains and heat to boiling. Add extract and coffee and return to boil. Add bittering hops and boil 50 minutes. Add chocolate and flavoring hops and boil for 10 minutes. Cool and pitch yeast (I used a starter). Rack to secondary when active fermentation subsides. Leave in secondary 3-4 weeks. When ready to bottle boil brown sugar with pint of water to prime.

Coffee Stout

Classification: stout, coffee stout, extract

Source: Randy Veazey (randyvz@io.com), r.c.b., 2/21/96

Ingredients:

- 1 can Stout extract
- 6 pounds dark dutch bulk extract
- 1 pound chocolate malt
- 1 pound crystal malt
- 12 cups coffee
- 1 ounce Fuggles hops (bittering)
- 1 ounce Fuggles hops (flavoring)
- 1 package of Wyeast #1084
- 3/4 cup brown sugar (priming)

Procedure:

Heat water to 160 degrees and steep grains. Remove grains and heat to boiling. Add extracts and coffee and heat to boil. Add bittering hops and boil for 40 minutes. Add flavoring hops and boil for 20 minutes. Cool and pitch yeast (I used a starter). Rack to secondary when active fermentation

subsides. Leave in secondary 3-4 weeks. When ready to bottle boil the brown sugar with a pint of water for priming. This came out with the coffee a bit strong. Next time I try this I'll probably cut back to 6 to 8 cups of coffee.

Drowsy Duck Imperial Stout

Classification: stout, imperial stout, russian imperial stout, all-grain

Source: Bryan Maloney, bjm10@cornell.edu, r.c.b., 2/19/96

This recipe is based on an attempt at a brown ale that turned out to be half expected volume, very strong, and quite drinkable. I decided to see if I could replicate it intentionally, but with a liquid yeast culture. Some style reading showed me that I had come up with something close to an "imperial stout" (as opposed to a Guinness-like dry stout). I don't much like "burnt-grain" flavors, so I'm sticking with chocolate malt instead of switching to patent. Using 120L crystal malt should make up for "lost darkness", and imperial stout appears to be a flexible enough style to accommodate the difference (yes, I am doing this with half an eye towards local contests). I also wanted to see what effect a wort priming would have instead of glucose. Maybe it's changing too many things at once, but I don't quite have the patience to go through four batches of tiny changes.

I'm thinking of buying "maris otter" pale ale malt for this batch, just to see what will happen. Is it really worth the trouble to try out or is it all hype?

Ingredients:

- 11 lbs. (5kg) British pale ale malt
- 1 lb. (450g) crystal malt, 120L
- 8 oz. (225g) chocolate malt
- 2 lb. (900g) dark brown sugar
- 20 HBUs Fuggles, 60 minutes
- 5 HBUs Kent Golding, 10 minutes
- Wyeast Irish Ale (#1084)
- wort equivalent to 6 oz. (340g) sugar
- gypsum (optional)
- calcium carbonate (optional)

Procedure:

Bring 4 gallons (15l) water to 140F (60C) and add malts. Stir slowly until grist is completely mixed into water. Add gypsum or calcium carbonate to adjust mash pH to 5.0 (to 5.3) if needed. Bring mash to 150F

(65C) and stir thoroughly. Stir every 15 minutes and reheat to 150F (65C) every 30 minutes (starch conversion). After two hours, bring mash to 170F (77C) for 10 minutes. Sparge with 3 gallons (11l) 170F (77C) water.

Boil 30 minutes and add hops. Boil for another hour, adding finishing hops 10 minutes before end of boil.

Chill to 50F, (10C) rack to secondary. Twelve to fourteen hours later, rack wort off trub and measure SG. Reserve and freeze wort equivalent to 6oz. (340g) sugar for priming, and pitch yeast starter in the rest.

Rack to carboy when primary fermentation is done and settle yeast out with isinglas. Prime with thawed gyle and bottle.

March Hare Honey Porter

Classification: porter, honey porter, extract

Source: Robert A. Tisdale, (rtisdale@entomology.msstate.edu), HBD #1993, 3/25/96

I made this recipe up myself and I'm calling it a honey porter but I really don't if it is or not. Maybe it's a stout. I don't know?? Does any know what kind and how much hops are in Premiere Light Malt Extract (hopped)? It was on special at the local grocery store so I bought some. I tasted this when I bottled and it was pretty good at that time; I can hardly wait until it's aged a bit.

Ingredients:

- 6.6 lbs Premiere Light Malt Extract (hopped)
- 1 lb 40L crystal malt
- 1 lb chocolate malt
- 3 lbs honey
- 1 tbl gypsum
- 1 tbl yeast extract
- 1 oz cascade hops
- WYeast American Ale #1056
- 3/4 cup corn sugar

Procedure:

I brought 1 gal of water to 170 degrees F with both speciality grains in a muslin bag, removed from heat, and let it steep for 2 hrs. I then sparged the grain with 1.5 gals hot water. Added all ingredients (except the yeast and hops), brought to a boil, and let it cook for 2 hrs. Removed from heat and added hops in a boil bag. Cooled,

removed hop bag, poured to primary, brought to 6 gal volume, and added yeast @ 80 degrees F.

- Specifics:
- O.G. 1.068
- F.G. 1.016
- %OH v/v = 6.83

Coffee Stout

Classification: stout, coffee, extract

Source: John W. Braue, III (braue@ratsnest.win.net), a.b., 3/8/96

Yes, I have used coffee in stout, in amounts ranging from 1 to 8 ounces per 5 gallon batch. This was my latest effort (from my brewing log).

Comments: this produced an intensely bitter (which I like, but many don't) brew with a very subtle coffee flavor and aroma to it. I had considerable difficulty in siphoning the brew to the keg, which is still full of little bits of coffee grounds. The point at which coffee is added makes a *considerable* difference in the flavor; next time I go this route I may use the coffee as a "dry hopping" agent before a secondary ferment.

Ingredients:

- 6# Stone Mountain Brewery amber malt syrup
- 3# Geordie light DME
- 1# 10L crystal malt
- 8 oz. chocolate malt
- 2 oz. roasted barley
- 8 oz. Italian espresso beans
- 6 oz. Cascade hops (5.2% AA), bittering
- 1 oz. Cascade hops, flavoring and aroma
- 15 g. Windsor dried ale yeast

Procedure:

Ground speciality malts and steeped in 1 1/2 gal. cold water. Brought water up to temp and held at 150 - 160 deg F for 1/2 hour. Added extracts, brought to boil and added bittering hops. Boiled for 1 hour. Added 1/2 oz. hops and ground coffee 10 minutes before end of boil, added 1/2 oz hops at end of boil. OG 1.070. Kegged 18 January 1996; FG 1.034 (estimated alcohol, 5.9% abv). Tapped keg 25 February 1996.

Specifics:

- OG: 1070
- FG: 1034
- Alcohol: 5.9% abv

Short and Stout

Classification: stout, dry stout, Irish stout, all-grain

Source: Jeff Imes (Jeff.Imes@DaytonOH.ATTGIS.COM), r.c.b., 4/5/96

Basically, you'd get none of the roasted flavor from using flaked barley as you would by using roasted barley. I use both in my stouts, however, one is not a substitute for the other. I also use black patent malt and chocolate malt in my stouts. Just a little of all these (1/2 pound) will add boatloads to the final product. Also, don't forget the initial pale malt grains; I wouldn't want you to have a black beer with a gravity of 1.020. Add at least 6 pounds of pale malt to the grain bill and you'll be fine. Here's my Dry Stout recipe.

Quite dark, excellent head and lacework, nice and creamy mouthfeel, good roasted flavor, but not overly so.

Ingredients:

- 7# pale malt
- 0.5# roasted barley
- 0.5# chocolate malt
- 0.5# black patent malt
- 0.5# flaked barley
- 3/4oz. Northern Brewer (~8%AAU) for 60 min.
- 3/4oz. Fuggles (~4.5%AAU) for 30 min.
- 3/4oz. East Kent-Goldings (~3%AAU) for 10 min.
- Wyeast Irish Ale Yeast

Specifics:

- OG 1.046
- FG 1.010

Oatmeal Stout

Classification: stout, oatmeal stout, all-grain

Source: Bruce Taber, HBD #1980, March 9, 1996

This is one of my favorites. It is very dark and rich with a beautiful brown head. If

you like dark beers but aren't too fussy on the harsh flavors of some stouts, then this is for you. The oatmeal adds a smooth richness to the stout making it taste like one more.

Ingredients:

- 5.5 lbs 2 row malted barely (2.5 kg)
- 1.0 lbs 1 minute oatmeal (500g)
- 1.0 lbs roasted barely (500g)
- 1.0 lbs chocolate malt (500g)
- 1.0 oz Fuggle hops - 60 min. (30g)
- 1.0 oz Golding hops - 30 min (30g)
- Wyeast # 1098 British Ale

Procedure:

I used a 50-65-70 (122-150-158) mash schedule and added the chocolate and roast barely at the 70 degree step and held until conversion (about 20 min.). I won't go into my full procedure because everyone has their own methods that they prefer.

Specifics:

- OG 1.048
- FG 1.018

24 Black Silk

Classification: stout, coffee stout, extract
Source: (Simonzip@aol.com), HBD Issue #1970, 2/27/96

Used bottled water. Used nylon grain bags for grains, hops and coffee. Racked to secondary 1-16, uumm tastes very fine.

Ingredients: (for 6 gallons)

- 8 lb. Mountmellick stout kit
- 1/2 cup flaked barley
- 2 cups Quaker oats
- 1/2 cup black patent
- 1/4 cup chocolate malt
- 1/2 oz. Fuggles (60 min.)
- 1/2 oz. Fuggles (10 min.)
- 4 oz. unsweetened chocolate
- 1/4 lb. ground coffee of choice (Ghiradelli Chocolate Caramel this batch)
- Yeast Lab A05 Irish Ale (starter)

Procedure:

Steeped grains and oats 30 min. @ 140-145, then up to 155 for 10 min. Add extract & 0.5 oz Fuggles, boil 50 min. Add chocolate. With 5 min. to go add rest of Fuggles. At 60 min., kill heat, add coffee and let it steep 20 min. Pull coffee, cool, transfer to

fermenter, top up with water. Pitched starter @ 74x. Shook like hell. Bubbles in airlock within 12 hours.

Specifics:

- OG: 1.052
- FG: 1.018
- Alcohol: 4.6%

Extract Porter

Classification: porter, extract

Source: Glenn Raudins (raudins@lightscape.com), HBD Issue #1973, 3/1/96

Ingredients:

- 3.3lbs M&F Dark Extract
- 4.0lbs Alexander's Pale Extract
- 0.5lb M&F Dark DME
- 1.0lb Crystal Malt (90L)
- 0.5lb Black Patent
- 0.5lb Dark Roast
- 1 oz. Willamette (Alpha=4.2) 60 min Boil
- 1 oz. Willamette (Alpha=4.2) 2 min Boil/Steep
- Wyeast 1028

Procedure:

Steep specialty grains separately.

Specifics:

- O.G: 1.056
- F.G: 1.018

Klingon Stout

Classification: stout, extract, prune juice

Source: Paul Busman (brewerpaul@aol.com), r.c.b., 2/28/96

OK I'll admit that I'm a Star Trek fan, especially the Next Generation. One of my favorite moments on that show came when someone offered Worf, the fierce Klingon, a taste of prune juice. He tasted it and then with surprise and enthusiasm, declared it to be "a warriors drink". In that moment, a recipe was concieved.

Before all the prune juice jokes start, let me point out two things. Number one, the laxative effect of prune juice is due to it's fiber content, most of which settles out following fermentation. Number two(sorry, I couldn't help myself), this recipe contains

only 2 qt prune juice out of a 5 gal (20 qt) batch, or 10%. Thus a 12 oz bottle contains 1.2 oz of prune juice; not enough to trouble most GI systems.

I originally intended this as a sort of novelty brew, but it came out excellent. The prune juice adds a velvety smoothness sort of like oatmeal stout. Next time I might dry hop. Let me know what you think. You will be a merry man! (That's not sexist--another Trek reference).

Ingredients:

- 6.6 lb dark malt extract syrup
- 1 lb crushed crystal malt
- 1/2 lb black patent malt
- 1/3 lb roasted barley
- 1.5 oz Northern Brewers hops--boil 60 min.
- 1 oz Tettnanger hops --finishing last 2 min.
- 2 quarts prune juice WITH NO PRESERVATIVES!!!!
- ale yeast
- 3/4 c. corn sugar to prime

Procedure:

Steep grains 30 min at 150F. Strain into brew pot and rinse with one gal hot water. Add extract, boiling hops and additional gal. water and boil 1 hr. Add finishing hops last 2 min. Turn off heat and add prune juice to pasteurize for 10 min(probably not necessary since the juice is already pasteurized). Pour into primary fermenter and top with cold water up to 5 gal. Pitch yeast when cool. Rack to secondary a week later. Bottle when ready. Age at least 4 wk.

Lord Stanley Dark Ale

Classification: porter, dark ale, extract

Source: Paul Brian (pbrian@Tudor.Com), HBD Issue #2021, 4/26/96

Trying to create an ale somewhat on the lighter side of a porter, here's the recipe if anyone wants to comment.

Ingredients:

- 6 # light malt extract syrup
- 1+ # NW Gold dry malt extract
- 8 oz crystal (60 L.)
- 8 oz carapils
- 4 oz chocolate malt
- 2 oz roasted malt
- 1 oz perle pellets (boil)
- .5 oz cascade pellets (boil)

- .5 oz cascade (flavor)
- 1 oz williamette (Aroma)
- 2 tsp gypsum
- Wyeast American Ale II

Specifics:

- OG: 1.045

Schizophrenia Espresso Porter

Classification: porter, extract

Source: Jim Nasiatka-Wylde (Jwylde@interaccess.com), HBD Issue #2024, 4/30/96

The whole thing turned out pretty good - the beer itself seems to be about the best we've done so far. It has a dark, bitter, funky flavor from the coffee and the black patent malt. Color is very black almost chunky, and has good thick head - kinda like Guiness in color and consistancy.

Ingredients:

- 3.3# M&F Amber Malt extract
- 3.3# John Bull Dark Malt Extract
- 1# Black Patent Malt
- 1/4# Crystal Malt
- 1.5 oz Northern Brewers Hop Pellets - main boil
- 1 oz Tettnanger Hop Pellets - finish
- 1/2# Espresso - coarsely ground
- ale yeast

Procedure:

Steep grains while bringing water to a boil (50 minutes); add extract return to boil add hops and boil for 45 min. Reduce heat and add Espresso - steep for 10 minutes; return to boil and add finishing hops for 5 minutes; sparge, chill, and pitch.

Specifics:

- OG: 1.060
- FG: 1.025

Black Butte Porter Clone

Classification: porter, Deschutes clone, all-grain

Source: Guy Purdy (GUYPURDY@worldnet.att.net), HBD Issue #2025, 5/1/96

After months of research and development, here is the oft requested and seldom (if

ever) seen clone recipe for Deschutes Brewing's Black Butte Porter! The first attempt was VERY close, but lacked the roasty flavor overtone and sweetness of the Real Thing. I've adjusted the recipe accordingly, and here it is!

Ingredients:

- 6 oz. chocolate malt
- 6 oz. black patent malt
- 8 oz. honey malt
- 8 oz. 10L crystal malt
- 4 oz. toasted barley (buy it pre-toasted, or DIY @ 350 deg./10minutes)
- 8 oz. malto-dextrin
- 6 lbs. Light malt extract syrup
- 1 lb. Light dry malt extract
- 1 1/2 oz. Galena hops (60 min. bittering)
- 1 oz. Cascade hops (1/2 hour bittering/finishing)
- 1 oz. Tettnanger hops (5 min. aroma)
- Wyeast #1338 European Ale yeast
- 2 tsp. each Gypsum and Burton Water Salts (We have very soft H2O)

Procedure:

Add salts, gypsum to 1 1/2 gal. H2O. Steep grains for 1/2 hour @ 158 deg. Sparge with 1/2 gal. 170 deg. H2O, and strain out any loose grain. Mix in extract and malto-dextrin, and top off with H2O to desired optimum level for your brew pot. Bring to a boil, and boil for 10 minutes before adding Galena hops. After 30 more min., add Cascade hops. Last 5 min. add Tettnanger hops. Cool wort with hops in it. Remove hops at pitching temp., and pitch yeast. Ferment to completion according to your desired method.

Ingredients: (6 gallons)

- 7.50 lb. Pilsner 2-row
- 0.50 lb. Cara-Pils Dextrine
- 2.00 lb. Flaked Barley
- 1.50 lb. Roast Barley
- 0.50 oz. Chinook 12.8% 60 min
- 0.50 oz. Kent Golding 5.2% 60 min
- yeast

Procedure:

Boil temperature of water: 212F

Grain Starting Temperature: 65F

Desired Grain/Water Ratio: 1.5 quarts/pound

Strike Water: 4.31 gallons of water at 163F

First Mash Temperature: 149F

Second Mash Temperature: 153F

Boiling Water to add: 0.34 gallons

Water Absorbed by Grain: 1.15 gal

Water Evaporated during boil: 3.00 gal

Wort Left in Brewpot: 0.33 gal

Add 5.83 gal of water to yield 6.0 gal of wort

Notes:

1. Add 1 gallon soured beer to boil. (When cooled, return 1 gallon to the souring bottle and let set with airlock until next batch is brewed!)

2. Use 2 Tbs gypsum and 1 tsp CaCo3 to mash water, acidify sparge to 5.2 pH with lactic acid.

Specifics:

- OG: 1045
- FG: 1011
- Alcohol: 4.4%

Guinness Clone (ver 3.0)

Classification: stout, dry stout, Irish stout, Guinness clone, all-grain

Source: Bruce Ross (saxthorpe@aol.com), r.c.b., 5/13/96

The following Guinness Clone recipe is excellent, although next time I will use all British malts. By the way, N2 is essential for two things: that extra creamy head and a particularly sweet head, neither of which has been accomplished when I used just CO2.

Happy Happy Joy Joy Stout

Classification: stout, dry stout, Irish stout, all-grain

Source: Larry Bristol (lbristol@flash.net), r.c.b., 5/11/96

There is probably no such thing as a perfect clone, but I'll share with you (and anyone else watching) some of the things I have been able to learn in my similar attempts. None of this is authenticated by any factual source that I know of.

I do not think you HAVE to use N2 to achieve the creamy head, but it would surely help. Otherwise, the longer the beer can be allowed to rest under CO2 at cool

(serving) temperatures, the better the head. I keg and use forced carbonation. I will let the stout sit at serving temperature and under serving pressure for a minimum of 14 days before serving; it's better after 30 days. It seems to work!

The first (and perhaps most interesting) aspect of Guinness is that there appears to be more than one recipe! The stout served in Ireland is different from that sold in England and also from that exported to the US. I refer to these as the "Irish Stout", an "English Stout", and an "Export Stout".

The principle difference seems to have to do with the amount of sour mash flavor included in the brew. There could easily be other differences as well.

So when I brew my "Guinness-a-like", I also need to decide which one of these targets I am hoping to hit. I start with a basic stout recipe (see below) that makes what I call the "English" version; it has NO sour mash taste. Or start with whatever recipe you think comes closest and adjust from there. If I decide to make the "Export" or "Irish" version, I will sour the brew (after fermentation), with the "Iish" being the most sour.

As I understand, Guinness actually allows part of the mash to get "infected" with a lacto-baccilli (why can I not think how to spell this morning?). I did not want to fool around with that sort of thing (tough to control, lots of extra work, etc.), so I sour the beer by adding carefully controlled amounts of lactic acid after fermentation is complete. I add it to the keg as I rack from the secondary fermenter; if I were bottling, I would add it along with the priming sugar.

How much lactic acid? You'll have to be the judge of that for yourself as you decide how "Irish" versus how "English" you want your stout. The 5 gal-US batch I currently have on tap contains 40cc of an 88% solution of lactic acid; it is VERY sour. You might want to try half that and adjust according to your tastes.

Ingredients:

- 11.0# pale malt
- 1.0# British crystal (60L)
- 0.5# black patent malt
- 0.5# roast barley
- 1.0oz Clusters hops (7.8% AA) (90 mins)
- 0.5oz Willamette (4.8% AA) (30 mins)
- 0.5oz EKG (5.2% AA) (30 mins)

- London British ale yeast
- 0-40cc lactic acid (88% solution) to finished beer (to taste)

Procedure:

Mash 90 mins; target 154F and pH=5.2; soft water!

Swamp Dog Stout

Classification: stout, extract

Source: Thom Middlestadt
(bohay@peak.org), r.c.b., 4/20/96

Here's a recipe that was given to me by a friend, and was my very first attempt at home brewing. It turned out FANTASTIC!

Ingredients:

- 7# dark plain extract
- 1 1/2# plain dark dried extract
- 1/2# black patent malt
- 1/2# roasted barley
- 2 oz Nugget hops (14 AA) boil
- 1 oz Chinook hops (13.2 AA) finish
- 1 tsp Irish moss (w/finish hops)
- 1 cup corn sugar for bottling
- Munson dry yeast

Procedure:

This was my first batch. I just last week made another batch 'cause I was down to only a 6-pack of SDS. In the second, I also used 1# oatmeal and 1 cup of brown sugar. Left in the primary for 7-10 days. Secondary for at least 4 weeks. Try it, you won't be sorry!!!!

Stout

Classification: stout, extract

Source: Nimbus Couzin (nimbus@bohr.physics.purdue.edu), r.c.b., 5/16/96

I've used roastaroma to make a nice xmas stout a couple years back. I must admit that I don't remember how closely I followed the recipe.

It turned out quite well, thought the spices were a bit subdued. I would use more if I were to try it again. So, assuming I followed directions (maybe not the best assumption, but I probably would've for the spice quantity) increase the papazian recommendation.

Quite a nice stout. A little on the sweet side, some spice aroma, but only a wee bit in the flavor.

Hoppy, full-bodied, a sipping stout After two months, "pretty fine; nice aroma and spicing. Smooth, not overly strong - spices reminiscent of Anchor xmas. I'd make this one again. Perhaps a touch bitter, but mellow enough to enjoy. I wish I had more."

OK.. those comments make is sound pretty yummy. Long gone tho.. I remember the spices faded with time, so maybe in the first few months they were close to correct in the above quantity.. five gallon batch, by the way..

Ingredients:

- 3.3 # amber NW extract
- 6.6 # dark extract
- 1 # crystal
- 1 # roasted barley
- 0.4 # chocolate malt
- 0.5 # black patent
- 2 oz brewers gold 15.2 (60 minute boil)
- 1 oz cluster 7.3 (60 minute boil)
- 0.5 willamette (10 minute boil)
- 1 oz cascades (10 minute boil)
- 1 oz. roastaroma tea (10 minute boil)
- 0.5 hersbrucker (5 minute boil)
- 1 oz cascade (5 minute boil)
- 0.5 hersbrucker (5 minute boil)
- 0.5 willamette (5 minute boil)
- 1 oz. roastaroma (after turning off heat)
- Edme ale yeast Dry! Wow, this feels like ancient history, using dry yeast and everything.

Simply Stout

Classification: stout, dry stout, Irish stout, all-grain

Source: Keith MacNeal (kmacneal@aol.com), r.c.b., 4/15/96

I entered the following recipe in a local homebrew competition. Both judges called it a clean, well made beer but a miss on the style with the beer being to malty and lacking the necessary roasted character (on a 50 point scale I received a 28 and a 25). The recipe is based on Papazian's Propen-tious Stout, a recipe he claims is a dead ringer for Guinness.

Ingredients:

- 7 lb. British 2 row pale malt
- 1 lb. flaked barley

- 1 lb. roasted barley
- 1/2 oz. gypsum (in mash water)
- 1 oz. Bullion whole hops (10.3% AA, 60 minutes)
- Wyeast 1084 Irish Ale Yeast

Procedure:

Mash schedule: Protein rest at 124 deg. F for 50 minutes. Saccharification at 150 deg. F for 3 hours. A sour mash was added to the main mash prior to the protein rest.

Specifics:

- OG=1.050
- FG=1.008

Brown Stout

Classification: stout, foreign stout, extract
Source: Evan L. Cooper (elcooper@chem.duke.edu), r.c.b., 5/3/96

I just brewed a stout. It is quite pleasing in taste, head and body, only the color is a bit off. It's only a very dark brown instead of black.

I'd love to hear from anyone who tries this.

Someone posted a stout recipe with Black Patent and no Roasted Barley. Forget it! You can't make a stout without Roasted Barley. I also think a real stout shouldn't have any flavoring or aroma hop additions. It just isn't true to the style, IMHO.

Ingredients:

- 3.3# Light Extract
- 3.3# Dark Extract
- 3/4# Crystal Malt (60L)
- 3/4# Roasted Barley (325L)
- 1 oz. Chinook Hops (pellet, 10.4 alpha)
- 1 pkt. Edme Ale Yeast
- 1 cup Corn Sugar

Procedure:

The crystal and roasted barley were cracked and steeped in 1 gal. 170-180F water for 20 minutes, then sparged with another 1 gal. 170-180F water. The grain water was then brought to a boil. The extract was added and then the wort was brought to a boil. After the hot break, the hops were added and boiling was continued for 45 minutes. Transfer to carboy with dilution water. The yeast was pitched after rehydrating in 1/2 cup 90-100F water for 15 minutes. It fermented beautifully, good

old Edme, and was bottled in 1 week with the corn sugar for priming. It is great when served cold but not icy. The head is thick creamy and brown.

TBones Game Warden Stout

Classification: stout, partial mash
Source: Tim Walker (twalker@infosphere.com), r.c.b., 5/3/96

Anyway, this was pretty damn tasty going in the bottles

Ingredients:

- 5# Briess 2 row
- 1 #Flaked Barley
- 1.5# Crystal 40L
- .5# Roasted
- .5# chocolate
- 2 inch Brewers Licorice
- 3.3 John Bull dark
- 3.0 dark M&F DME
- 2 oz Eroica pellets
- Danstar Nottingham yeast

Procedure:

Crush Grains and mash at 150 for 60 minutes, really I got the Briess only to convert the flaked as an experiment in head and body. Sparge and get 3 gallons. Add to this (already surly lookin' brew) the extract and hops. Boil 60-90 until 2.0 2.5 gals remain in pot. Pour in primary with 2.5 cold water. Chill in ICE water to 76.

Pitched Danstar Nottingham...went off like a bomb... had to replace 1 1/4 inch blow off on day 2..was spooged out... and it worried me...well..not too worried... racked to secondary after one week in secondary for 2 weeks...primed with 1.25 cup Dark DME...

Specifics:

- OG: 1.067
- FG: 1.014

Ye Olde Sloshingfroth

Classification: stout, sweet stout, oatmeal stout, partial mash

Source: Michael Hoopes (decadent@fishnet.net), r.c.b., 5/6/96

Ingredients:

- 4.25 lbs. English Pale malt
- 12 oz. Chocolate malt
- 8 oz. Flaked oats
- 6 oz. English crystal 37L
- 2.5 oz. Roasted barley
- 2 oz. Black patent
- 1 lbs. DME American Wheat
- 0.5 oz. Northern Brewer 6.5% (60 min)
- 0.5 Kent Goldings 5.5% (15 min)
- BrewTek British Draft CL-160 yeast

Procedure:

Mash water: 7.7 quarts (130 degF strike). 122 degF (30 min) 157 degF (55 min) 168 degF (5 min).

Sparge water: 9.2 quarts (170 degF) Sparge liquor: 3.3 gallons Desired final volume: 5 gallons.

Add malt extract and water to top and bring to boil; add bittering hops after 30 minutes. Pitch when cool (65-75 degF). Ferment at 65-68 degF for 48 hours; rack to secondary when gravity has dropped below 1.0 25. Continue secondary fermentation at 65-68 degF for 14 days. Prime with 3/4 cup corn sugar or equivalent and bottle. Store and serve at 55 degF.

Specifics:

- OG: 1.055
- FG: 1.026
- IBU: 22
- Alcohol: 5.2% abv
- Color: 51 SRM

Berghem Beamish

Classification: stout, sweet stout, all-grain
Source: Fredrik Stahl (fredriks@abel.math.umu.se), HBD Issue #2001, 4/3/96

I recently brewed a Beamish clone based on a recipe by Graham Wheeler.

The result is somewhat like Beamish but there is still some difference. It has some nice roastiness with some chocolate, which seems to be right on, but is a bit too sweet. It also has some fruity tones that I would like to eliminate. Some ideas for improvement: * change to cleaner and more attenuative yeast. Maybe YeastLab's Irish yeast is better? * ferment at lower temperature (17-18C).

The hop aroma is far too strong, and the beer could need more of a "clean bite". I

guess I will boil the last hop addition a bit longer, maybe for 30 min. or so.

I chose to do a step mash at 40-60-70 to control the fermentability of the wort. The rest at 40C could well be shortened to 15 min., and if you cannot do a step mash, use single infusion at about 63C to get high fermentability. (If I remember correctly Graham Wheeler states that Beamish has OG 39, FG 9.5 and IBU 40.)

Ingredients: (for 22 litres)

- 2.85 kg pale malt
- 160 g chocolate malt
- 400 g roasted barley
- 400 g wheat malt (!)
- 200 g white sugar (in kettle)
- 23 g Northern Brewer, pellets, 6.3% AA @ 120 min
- 25 g Fuggles, leaf, 5% AA @ 120 min.
- 11 g Fuggles, leaf, 5% AA @ 15 min.
- Salts: 3.6 g CaCO₃, 0.5 g CaCl₂, 1.3 g CaSO₄ and 0.3 g NaCl.
- WYeast #1028 Irish

Procedure:

Step mash 30 min @ 43C, 45 min @ 60C, 15 min @ 70C and 15 min @ 77C.

Total boil time: 120 min.

Fermented with WYeast #1084 Irish at 19.5C. Open fermentation in primary for 5 days and closed in secondary for 8 days.

Specifics:

- OG: 1.041
- FG: 1.011

Black Hole Stout

Classification: stout, dry stout, Irish stout, all-grain

Source: Fredrik Stahl (fredriks@abel.math.umu.se), 4/2/96

I had the same problem with this as with Bergem Beamish---to sweet and too much hop aroma (even a bit "grassy"). The same comments as above apply, and maybe some other hop than Goldings should be used. The roasted character was right on, though.

I chose #1028 instead of #1084 because of the higher attenuation. It's still too sweet, so I probably need to lower the mash temp to 63C (or use a step mash similar to the one above).

- 4 ounces Styrian Goldings (2.5% alpha, 60 minute boil)
- 8 ounces Willamette hops (2.5% alpha, 15 minute boil)
- 24 ounces Nestle's Tollhouse baking cocoa powder (add 15 minutes before knockout)
- 1 ounce Irish moss
- Wyeast British ale yeast

Procedure:

52-1/2 quarts of mash water, strike temperature 109 F. During and following mash-out, and prior to transferring to the boil kettle, remove a gallon at a time of the first runnings to a pot. Boil until caramellized and return to the mash tun. Continue until 1/4 to 3/8 of the final volume has been caramellized. (Five gallons in the 20 gallon case). Throw the first wort Perle into the boil kettle prior to beginning the sparge.

Mashing Schedule: 15 minutes 104 F

15 minutes 140 F

45 minutes at 158 F

15 minute mashout at 170 F

Fermented with starter in carboys. 3 days at 60 F, 3 days at 63 F, 28 days at 66 F (You don't _need_ to leave it this long. I didn't get an opportunity to rack before then....)

Batch will require rousing. Transfer to secondary will normally be sufficient, but an occasional swirl after transfer will do no harm. Transfer to secondary is HIGHLY recommended due to the incredible amount of sediment from the chocolate powder dropping out of suspension after the most vigorous fermentation has subsided. (Wait until the krausen falls before racking.)

Sub 8.5 # LME, 7.5 DME for pale malt for extract/specialty grain based (5 gallons). Scale everything else down accordingly. IBUs should scale fairly linearly.

Specifics:

- OG: 1.060
- FG: 1.027

Hopeless Condition Oatmeal Stout

Classification: stout, oatmeal stout, Guinness clone, partial-mash

Source: Orville Deutchman (orion@mdc.net), HBD Issue #2136, 8/7/96

My buddy, Andy Q, and I have also been looking for the perfect Guinness lookalike.

Ingredients: (for 22 litres)

- 3.06 kg pale malt
- 560 g flaked barley
- 380 g roasted barley
- 56 g Goldings, plugs, 4.5% AA @ 60 min
- 25 g Goldings, plugs, 4.5% AA @ 10 min
- Salts: 3 g CaCO₃, 1 g CaSO₄ and 0.6 g NaCl
- WYeast #1028

Procedure:

Single infusion 1 h 45 min @ 65C. Total boil time: 60 min.

Fermented with WYeast #1028 at 20C. Closed fermentation in primary for 9 days and secondary for 11 days.

Specifics:

- OG: 1.044
- FG: 1.013
- IBU: 29

Nestle's Tollhouse Porter

Classification: porter, cocoa, chocolate, all-grain

Source: Pat Babcock (pbabcock@oeonline.com), HBD Issue #2150, 8/19/96

About a month ago, Rich Byrnes alluded to this creation and had some requests for the recipe. I had some commercial plans for the recipe (which I decided not to pursue. Think I'd rather be a homebrewer...), so I had asked him NOT to share it.

After reading Don Trotter's treatise on recipe sharing (yes, Don. I understand the vein in which you claim to have written it, but your insistence that you'll not share recipes is... well, let's just say that it's not in character with your claim.), and being a devoted formulator of recipes, I decided to share this.

Ingredients: (for 20 gallons)

- 26 pounds pale malt
- 1 pound black patent malt
- 2 pounds chocolate malt
- 4 pounds crystal 80 malt
- 1 pound belgian malted wheat
- 2 pounds flaked oats
- 2 ounces perle leaf hops (8% alpha, first wort hopped)
- 2 ounces perle (60 minute boil)

We spent weeks pouring over recipes from all sorts of sources. As we gathered data, there seemed to be some similarities in some of the better looking recipes. Fortunately, for us, many of the references were for partial grain type brews. Here's our recipe for the stout that we like a LOT!

This recipe is the original creation of Orville Deutchman and Andrew Quinzani, and was first brewed at Q-Brew Brewery on June 20, 1996 (a special day, indeed!). It was the very first attempt at an oatmeal stout, and combined the best suggestions for ingredients and technique from a multitude of sources. It is a partial grain recipe. It was developed as a 6 gallon recipe.

Ingredients: (6 gallons)

- 1 1/4 pounds of quick (cut and rolled) oats
- 2 pounds, 6-row pale malted barley
- 1/2 pound crystal malt
- 1/4 pound dextrine malt
- 1/2 pound chocolate malt
- 1/4 pound roasted barley
- 4 pounds light diastatic liquid malt extract
- 4 teaspoons gypsum
- 1 oz bullion hops
- 1 oz willamette hops
- 1/2 oz fuggle hops
- 1 1/2 packages of ale yeast (Irish)

Procedure:

Place 5 1/2 quarts of water in a pot. Add 2 teaspoons of gypsum, and stir (gypsum won't completely dissolve). Place malted grains (6-row pale, crystal, dextrine, chocolate, and roasted barley) in a grain bag along with 1 1/4 pounds of oats, and place in the pot.

Add heat slowly and carefully to raise the temp to 130 degrees. Hold at 130 degrees for 1/2 hour. Add an additional 3 quarts of warm water (approx 130 degrees) to the pot. (8 1/2 quarts total now) Add 2 pounds of diastatic liquid malt extract, stirring thoroughly, and raise temp to 150 degrees. Hold at 150 degrees for an additional 15 minutes. Stir in the additional 2 teaspoons of gypsum into an additional 2 quarts of water (150 degrees) in a separate pot, and then add to the pot. (10 1/2 quarts <2 1/4 gallons>total water now) Raise the temp to 158 degrees, and hold for 15 minutes. At this point, the extraction process should be complete, so sparge the bags of grain with 1 1/2 gallons of 170 degree water. This brings the total in the pot to 3 3/4 gallons,

or 16 1/2 quarts. Remove the pot from the heat and add remaining 2 pounds of diastatic liquid malt extract, and stir well to dissolve. Raise the heat on the pot until a rolling boil is achieved. Add 1 oz bullion hops At 30 minutes into the boil (30 minutes left), add 1 oz willamette hops At 45 minutes into the boil (15 minutes left), add 1/2 oz fuggle hops, and 1/4 teaspoon Irish Moss. Remove any hot break as it develops! At the end of the boil, remove the pot from the stove, and chill with a wort chiller to 110 degrees. Place 1 1/4 gallons (5 quarts) of cold tap water in the 6 gallon primary. Strain wort through previously rinsed grain bag, into the primary, to remove cold break. Check temp to assure that it is near to 72 degrees (not much over 80 degrees). Record temp: Check specific gravity and record: Stir vigorously to incorporate lots of oxygen. Add yeast, and seal with cover and air lock.

After a week or so (maybe less?), transfer to secondary carboy. Record specific gravity: When final gravity is about 1.011-1.015 (a bit higher than some ales...), or when no fermenting is at all present, it is time to keg and enjoy! Record final gravity: It may be OK to do the initial partial mash by just bringing mash temp up to 150 degrees for 1/2 hour, and then adding 2 pounds of diastatic for 1/2 hour, and then just going to full boil. However, it was felt that closely following the suggestion of Charlie Papazian was prudent for the first try. While he may not even get any of this brew, this recipe was developed at the urging of Mike (Mr. Toast) Landry. The goal was somewhere between Mill City's Oatmeal Stout, and Guinness Stout.

Specifics:

- FG: 1.011-1.015

as well. Pride of Ringwood hops are certainly used.

Ingredients:

- 9.5 pounds 2-row lager malt
- 1/4 pound chocolate malt
- 3/4 pound crystal malt (60L)
- 1.25 pound roast barley
- 1 pound dextrose
- 1 ounce Pride of Ringwood hops (9.5% alpha, 60 minute boil)
- Yeastlabs Australian ale yeast (or Wyeast London)

Procedure:

Single step infusion mash or step mash. Culture yeast from bottle of Coopers if available, otherwise use yeasts mentioned in ingredients list.

Uncle Bill's Porter

Classification: porter, extract

Source: Joe Labbeck (joe-sysop@cyberbury.net), HBD Issue #2087, 6/28/96

Here's one of my favorite recipes. It's a simple one, but I'm a simple guy.

Ingredients:

- 3 1/3 lb light liquid extract
- 1 lb light dry extract
- 8 oz chocolate malt
- 4 oz black patent malt
- 1/2 cp molasses
- 1 oz bittering hops (about 5-6%)
- 1 oz Willamette
- 1 pk ale yeast

Procedure:

Specialty malts were heated just short of boiling in 1 gal water, then removed. Malt extracts and bittering hops were added, and boiled for 55 minutes. Willamette hops were added right at the end of the boil, and this was poured into three gallons of cold water in the primary. I've made this beer both with and without a yeast starter, depending on how ambitious I felt.

Specifics:

- OG: 1.045
- FG: 1.017

Coopers Clone

Classification: stout, foreign stout, Coopers Stout clone, all-grain

Source: Andy Walsh (awalsh@world.net), HBD Issue #2095, 7/8/96

It is basically a foreign style stout: quite bitter (maybe 45 IBU), alcoholic (6.8%), coffeeish and oily. I believe Coopers use dextrose in all their beers, including this one. My Roger Protz (a Pom) book says they use lager malt, crystal and roast barley. I would have guessed a little chocolate

Espresso Stout

Classification: stout, sweet stout, coffee stout, all-grain

Source: Charley Burns (cburns@spider.lloyd.com), r.c.b., 5/3/96

This is a killer "Espresso Stout" I just bottled 3 weeks ago. I used Suds to formulate it based on an extract recipe that I found in "Brew Your Own" magazine.

Ingredients: (5 gallons)

- 8.00 lb. Pale Ale malt
- 0.25 lb. Black Patent
- 0.50 lb. Chocolate malt
- 1.50 lb. Crystal 80L
- 0.75 lb. Roast Barley
- 0.50 oz. N. Brewer 7.2% 60 min
- 0.50 oz. N. Brewer 7.2% 15 min
- 1/2 pound espresso coffee beans (crushed, not ground, add at end of boil)
- Wyeast Scottish #1728

Procedure:

Grain Starting Temperature: 65F Desired

Grain/Water Ratio: 1. quarts/pound Strike

Water: 2.75 gallons of water at 177F First

Mash Temperature: 155F.

Bottle conditioned with 1.25 cups of Light DME.

Only took 2 weeks for carbonation. Holds head very well. Espresso coffee taste is overwhelming. Next time, limit espresso to 1/4 pounds.

Specifics:

- OG: 1.052
- FG: 1.011

Willy Wonka Porter

Classification: porter, chocolate, extract

Source: NathanMead@aol.com, in HBD Issue #1834, 9/18/95

Here is our recipe for our 1st attempt at brewing with chocolate. Sorta bastardized Papazian. In my opinion, it was a little too malty, maybe cut the Dark DME down to 1/2 - 1 lb. Also, the chocolate left a white film (cocoa butter?) around the edges of the carboys (1st and 2nd) and even in the bottle. I'm pretty sure that it wasn't bacterial, but it was a PIA to remove. Anyway, it was very chocolatey (not sweet, but bitter) and rich, more like a stout, also I think (the

chocolate?) was the cause of mild headaches for me (noone else seemed to get them though) Definitely a beer worth altering / repeating and I'm not even a big fan of chocolate anything.

Ingredients:

- 6.6 lbs Amber Extract (Ireks Bavarian, I think)
- 1 1/2 lbs Dark Dry Extract
- 1/2 lb Chocolate malt
- 1/2 lb Crystal
- 1/4 lb Black Patent Malt
- 3/4 lb Unsweetened Bakers Chocolate (Hersheys)
- 8 oz Malto Dextrin
- 2 oz Northern Brewer (pellets) 6.9% AAU
- 1/2 oz Cascade 4.9% AAU
- WYeast # 1056

Procedure:

Steep grains in 2 gallons of 150 F water.

Strain out grains and add malt extracts.

Bring to a boil. Boil for 10 minutes and add 2 oz N. Brewer hops. Boil for 35 minutes and add 1/2 oz of Cascade hops. Boil for 10 minutes and turn off heat. Cool, Transfer to Primary fermenter. Topup to 5.5 gallons. Pitch yeast when cool. Ferment at 60 - 70 for 1 week. Rack to secondary and ferment to completion. Prime with 3/4 cup corn sugar and bottle. Takes 4 weeks to carbonate well.

Specifics:

- OG: 1.065
- FG: 1.022

Kitchen Sink Porter

Classification: porter, all-grain

Source: Mike Uchima (uchima@fnrdh.fnal.gov), r.c.b., 8/13/96

For me, experimenting with recipes is one of the most enjoyable aspects of home brewing -- right up there with actually drinking the results. :-) Just make sure you write down what you did -- who knows, you may want to duplicate it someday!

In keeping with the general spirit of this thread, here's the recipe for one of my recent "experimental" batches. I count this one as one of the successes; it came out quite nice. Note that the recipe is for *3* gallons; just multiply everything by 5/3 for a 5 gallon batch

Ingredients: (3 gallon batch)

- 3 lbs Klages malt
- 3 lbs Munich malt
- 6 oz crystal malt (75L)
- 5 oz "Special B" (250L)
- 5 oz chocolate malt
- 1 oz black patent malt
- 1 oz Northern Brewer (7%AA, boil)
- 1/2 oz Cascades (5%AA, boil)
- 1/4 oz Cascades (10 minutes)
- 1/4 oz Cascades (steep)
- Wyeast #1728 (Scottish)
- 5/8 cup corn sugar (priming)

Procedure:

Mash schedule: 30 minutes at 122F, 45 minutes at 154F, 10 minutes at 158F. Total boil time 70 minutes. Ferment at 70F.

Specifics:

- OG: 1.062
- FG: 1.016

Minions of Evil

Classification: porter, extract

Source: Kevin Martin (kevinm@vnet.net), r.c.b., 7/23/96

Here is my favorite recipe of all times! (Just brewed it..and a mead this past weekend!)

Ingredients:

- 2 cups flaked barley
- 2cups chocolate malt
- 2 cups american 6 row
- 6 pounds Amber DME
- 4 pounds Dark DME
- 1 pound Light DME
- 1oz Bullions (bittering)
- 1oz Cascade(aroma)
- 2 7 gram packages Yeast Labs Lager yeast(dry)

Procedure:

***Optional (Yeast Energizer 4 teaspoons)(Yeast Nutrient 4 teaspoons) Irish Moss(1tablespoon 15 minutes before end of boil) Mini-mash the flaked barley, chocolate malt. american 6 row for about one hour at 155f add the eleven pounds of DME and raise to a boil. When the boil starts add the bullions. If you want to use the Irish moss add it 12 minutes before the cascades. After 40 minutes add the cascade for 3 minutes. If you have the nutrients and

energizer add that when you add the cascades .

I have made this brew ith and without the optional stuff...it was good both ways. It comes out around 10-12 percent for me when I do it. Be prepared to let this one sit for a few months to get good...it tastes pretty raw the first month or so. This brew REALLY smooths and clears out and makes a great New Years Celebration Brew. If you are like me and like strong ales, barley wines, or Doppelbocks you will probably dig this. (Course TECHNICALLY its a "steam" or California Common beer since it uses lager yeast at ale temperatures.)

Bumble Bee Porter

Classification: porter, Deschutes, all-grain

Source: Nicholas Dahl (ndd3@psu.edu),

HBD Issue #2269, 11/10/96

After working on this recipe for over a year, I think I can finally share it with the brewing public. It is virtually identical to the original, but I'll let you be the judge. Special thanks to George De Piro and Hiawatha for their input during the recipe's formulation. I really hope you enjoy it!

Ingredients:

- 5 pounds American Two-Row (I used Briess)
- 1 pound Belgian Biscuit
- 1 pound DWC Munich
- 12 oz. Belgian Special-B
- 8 oz. DWC Chocolate Malt
- 8 oz. British CaraPils
- 8 oz. Flaked Barley
- 4 oz. DWC CaraMunich
- 4 oz. DWC Aromatic
- 2 oz. Black Patent
- 0.5 oz. Galena (12.0%) 60 minutes
- 0.5 oz. Galena (12.0%) 45 minutes
- 0.5 oz. Cascade (5.9%) 30 minutes
- 0.5 oz. Cascade (5.9%) 15 minutes
- 1.0 oz. Tettnanger (3.8%) 5 minutes
- yeast cultured from Black Butte Porter

Procedure:

Mash with 1 quart/pound. Strike water: 2.5 gallons of 170F water. Add 0.5 gallons boiling water to raise mash to 158F. Recirculated 4 quarts of mash, then drained 4 quarts of mash and heated to boil. Returned to mash for mashout. Sparge with 5 gallons water.

Once boil is established, begin hop schedule. I added two quarts distilled water 30 minutes into the boil (it was a warm day and the boil was rolling nicely). I added my immersion chiller with 30 minutes remaining. After cooling, I added 1/2 teaspoon HopTech Foam control to a sanitized 6 gallon carboy, then carefully poured the cool wort through a stainless steel strainer nested in a large funnel. After chilling the wort further in a water bath to 58F, I aerated the wort using an aquarium pump, 0.22 micron filter, and aquarium airstone for 30 minutes.

The yeast, which came from a bottle of Black Butte Porter, was stepped up to a 2000ml starter. I think the fermentation temperature might have been too cold (60F) because it took almost 36 hours to reach active fermentation. Temperature was maintained at 60F for seven days, then racked to secondary, where temperature was allowed to stabilize at 65F for two weeks. Bottled using 5/8 cups corn sugar. Allow at least four weeks in the bottle to condition before taste testing.

Specifics:

- OG: 1.049
- FG: 1.017

Oatmeal Stout

Classification: stout, oatmeal stout, extract

Source: Gary Eckhardt (gary_eckhardt@realworld.com), r.c.b., 11/7/96

Here's a recipie that was created by the guys down at the brewshop here in town. I walked in one day and said: "I want to brew an Oatmeal Stout.....make me a recipie..." After about half an hour this came out and I've made 3 batches of it, and have loved them all!

Ingredients:

- 6.5 lbs light malt Extract
- 1.5 lbs American 2-row malt
- 1 lb. flaked oats
- 1/2 lb. wheat malt
- 3/4 lb. roasted barley
- 1/4 lb. chocolate malt
- 3/4 lb. crystal malt
- 1 ounce Northern Brewer hops
- Wyeast #1084 Irish ale yeast

Procedure:

"Steep-Mash" process: Steep grains in grain bag in 4-5 gallons water, for 45 minutes at 158-159F. Remove grain bag and rinse grains with water at same temperature, until about 5.5-6.0 gallons in brewpot. Add malt extract. Bring to boil, add hops and boil for 60 minutes. Cool, pitch yeast. 1 week in primary, re-rack to secondary for 1 more week. Bottle/Keg and enjoy!

Barney Flats Oatmeal Stout

Classification: stout, oatmeal stout, Anderson Valley Barney Flats, partial-mash

Source: Thomas Wynsen (tcwynsen@ccgate.hac.com), r.c.b., 11/7/96

This is an attempt to emulate Anderson Valley's Barney Flats Oatmeal Stout.

This beer is super thick and creamy. I think the body is almost a dead ringer for Anderson Valley's stout, as I did a side by side two nights ago. I would not go with dark DME if I was to do this again as a partial mash, as darker than the AV. The hops are quite different than AV's, but I think nugget / n. brewer / willamette or something closer will give a very close match to AV. I would also probably go with a chico yeast, since the irish adds prominent flavors at the 70 temperature of my fermentation.

Hope you try out this gem, it's the best I done yet, except for the pale ale I racked to the secondary last night, of course. It does use the chico yeast, nugget, nor. brewer, willamet combination. I find it more interesting than straight cascade.

Ingredients:

- 5 pounds, 2--row pale malt
- 1-1/2 pounds, steel cut oats
- 1/2 pound, malted wheat
- 1--1/2 pounds, 80 L. crystal malt
- 1 pound, black patent malt
- 1 pound, chocolate malt
- 1 pound, roasted barley
- 1/2 pound, Cara-pils malt
- 3 pounds, dark Australian DME
- 1/2 pound, lactose
- 1 teaspoon, Irish moss
- 1 ounce, Chinnok pellets (13.6% alpha) (boil 60 minutes)
- 1/2 ounce, Perle pellets (8% alpha) (boil 35 minutes)
- 1/4 ounce, Hallertauer pellets (3% alpha) (boil 35 minutes)

- 1/4 ounce, Tettnanger pellets (3.4% alpha) (boil 35 minutes)
- 3/4 ounce, Hallertauer (steep for aroma)
- 3/4 ounce, Tettnanger (steep for aroma)
- 1 ounce Cascade (dry hop)
- Wyeast Irish ale yeast

Procedure:

Single-step infusion mash, partial mash recipe. Strike Temperature 170 into 12 liters of treated water, alla burton on trent. Note This was a little too thick, so use a little more water. Mashed for 45 minutes, 170 F. proteolytic step for 10 minutes. Sparged for almost two hours, while adding runoff to brew kettle to get boiling. Sparge SG ran from 1.09 down to about 1.025 when I had enough wort. Added 3 lbs DME (Dark Australian) to bring wort to 1.06 SG. I added 8 oz. of lactose and a tsp. of dry moss before killing the fire. I pitched a large starter of the Irish Wyeast strain and got lots of blow off. I had extra wort in a 4 liter auxillary. I used this to fill up the secondary after racking off the lees. Dry hopping was done in the secondary with the cascade. After 2 weeks, the SG was only down to 1.03, and fermentation was very slow.

Specifics:

- OG: 1060

Ohio Valley Mud Stout

Classification: stout, coffee, chocolate, extract

Source: Kevin Ranta (kevin.ranta@daytonoh.com), r.c.b., 11/7/96

Just thought I would share my recipe with those who like stouts. It recently won first place (Score=46) in the stout category in The First Annual Dayton Homebrew Competition. It didn't win best of show, but I'll try again next year. I also just brewed it for the second time and it turned out just as good as the first batch, which only lasted two weeks. For those beginners out there, try this one. I have only been brewing for about 7 months and had no idea it would win. I just wanted to get a professional opinion on my beer. Enjoy!

Ingredients:

- 6.6 lbs. Munton and Fison Old Ale Kit
- 3.3 lbs. Plain Light Malt Extract Syrup
- 1/2 lb. Black Patent Malt

- 1/2 lb. Roasted Barley
- 3 tsp. Gypsum
- 1/2 oz. Cascade Leaf Hops
- 1/2 oz. Cascade Leaf Hops
- 4 oz. Ghirardelli Unsweetened Chocolate
- 2 cups brewed Mocha Java blend coffee
- 2 packs Muntons yeast
- 3/4 cup corn sugar

Procedure:

Bring 1 1/2 gallons of water, crushed black patent malt and roasted barley to a boil. Remove grains when boiling begins. Remove from heat and add malt extract, bittering hops, and gypsum. Boil for 60 minutes. During the last 10 minutes add chocolate by putting the chocolate in a strainer and holding over or just in the boil until melted. During the last 2-3 minutes add the finishing hops. Remove from heat and stir in the coffee. Pour into 3 gallon of cold water and pitch yeast when cool.

Specifics:

- OG: 1.087

Chocolate Mint Coffee Stout

Classification: stout, mint stout, chocolate, coffee, extract

Source: Robert Barnes (LVB056@gnn.com), r.c.b., 10/18/96

This beer tastes great but needs to be served warmer to taste all the flavors. I think the chocolate and coffee flavors blend nicely with the dark roasted stout flavors. I couldn't taste as much coffee as I wanted to so on my next batch I greatly increased the amount of coffee. It came out (I think) even better.

Ingredients:

- 1 cup black patent
- 1 cup roasted barley
- 1 cup chocolate
- 1 can Telford Shamrock Stout (4 lb.)
- 3 lb. dark DME (Telford)
- 2 oz. Hershey's unsweetened baking chocolate
- 1/4 cup Hershey's Mint Chocolate Syrup
- 1/2 cup Hershey's cocoa
- 1/4 cup Chocolate Mint coffee (ground)
- 1 oz. Perle (8%) half at boil, half at 30 minutes
- 1 oz. Hersbrucker (1.5%) finishing
- 2 packs Nottingham ale yeast

Procedure:

Leave grains in for 10 minutes of the boil.

Maple Porter

Classification: porter, maple porter, extract

Source: Brett Taylor (btaylor@gemini.oscs.montana.edu), r.c.b., 10/19/96

[I enjoyed Jack Daniels Maple Porter at the GABF.] I decided to adapt my porter recipe and add some maple syrup to it and see how it turned out. I just pitched the yeast last night so I'm not sure what it tastes like yet, but here's my recipe.

Ingredients:

- 7 lbs. of liquid amber extract
- 0.5 lbs. of chocolate malt
- 0.5 lbs. of black patent malt
- 24 oz of grade A maple syrup (amber)
- 1 oz of Northern Brewer hops (boiling)



- 0.5 oz of Fuggles hops (boiling)
- 1 oz of Tettnanger hops (finishing)
- Wyeast British ale yeast
- 1-1/4 cups dry malt extract (priming)

Procedure:

Start warming 2 gal of water and add grains

- "stew" them for 20 min or so. Remove grains and bring water to a boil, adding extract and boiling hops. Add finishing hops for last 5 minutes of boil.

Add water to 5 gals. total (after cooling) and pitch yeast. I used Wyeast British ale. Transfer to secondary and add maple syrup. Ferment to completion, prime with 1 1/4 cups of dry malt extract, and bottle.

I am not sure if there will be enough maple taste with only 24 oz of syrup so I may add addition syrup after testing it before bottling.

Maple Porter

Classification: porter, maple porter, extract

Source: Richard J. Daines (rdaines@q.continuum.net), r.c.b., 10/20/96

Ingredients:

- 6.6 lbs. unhopped light malt extract syrup
- 2 lbs. light dry malt extract
- 0.25 lbs. black malt
- 0.5 lbs. roasted malt
- 10 oz. chocolate malt
- 0.75 lb. caramel (crystal) malt, (50-60L)
- 1.5 oz. Northern Brewer hops
- 16 oz. maple syrup
- Wyeast 1098

Procedure:

Add the crushed grain in a grain bag to 1.5 gallons of water in the kettle. Bring to a boil. Remove the grain just before boil begins. Add the extract and bring to a rolling boil. Add hops, and boil for one hour. Pour in maple syrup two minutes before the end of boil. Strain the wort into a fermenter containing 3.5 gallons of cold water. Top up the fermenter to 5 gallons. Pitch the yeast and wait for the goodness

Specifics:

- OG: 1.070
- FG: 1.016

