



American Homebrewers Association®

BIG BREW

2018

“Dusty Mud” – All Grain Dry Irish Stout Recipe for 6 gallons (23 L)

CERTIFIED CHARLIE PAPAZIAN RECIPE



INGREDIENTS

for 6 U.S. gallons (23 L)

- 7.5 lb. (2.9 kg) pale malt
- 1 lb. (454 g) English crystal malt (15–20 L)
- 1 lb. (454 g) roasted barley
- 0.5 lb. (227 g) black malt
- 0.25 oz. (7 g) First Gold whole hops – 60 minutes
- 0.40 oz. (11 g) Kent Goldings whole hops – 60 minutes
- 1.25 oz. (35 g) Willamette whole hops – 60 minutes
- 0.25 oz. (7 g) Cascade hops – 0 minutes
- 0.25 tsp. powdered Irish moss
- 6 oz. (170 g) corn sugar for priming bottles, or 2.6 oz. (74 g) corn sugar for kegging
- Your favorite brand of Irish Ale Yeast

DIRECTIONS

Mash all grains at 152° F (67° C) for one hour. Lauter and sparge with enough 168° F (76° C) water to achieve a pre-boil volume of approximately 7 gallons (26.5 L). Bring wort to a boil and continue to boil for one hour, adding hops as indicated. When 10 minutes remain add Irish moss. After a total wort boil of 60 minutes, turn off the heat, strain out hops, and chill wort to room temperature.

Direct the cooled wort into a sanitized fermenter, and add additional cold water to achieve a 6-gallon (23 L) batch size if necessary. Add a starter culture of yeast when temperature of wort is about 70 °F (21 °C). Preferably ferment at 65–72° F (18–22° C) for about 7–12 days or until fermentation is complete and the beer appears to clear and darken. For best results, “cellar” or age at 50° F (10° C) for 2–3 days to help drop yeast out of suspension, but this is not at all crucial to the quality. Bottle with corn sugar. Age and carbonate/condition at temperatures between 60° and 70° F (15.5–21° C) until clear (about one week).

Dusty Mud will quench the thirst and revive the spirit of simplicity and quality brewing. Teach a friend the way you first learned to brew—after all you’re still brewing and enjoying it!

Original Gravity: 1.038–1.042 (9.5–10.5 B)

Final Gravity: 1.012 (3 B)

IBUs: about 20

Approximate Color: 46 SRM

Alcohol: 3.7% by volume

Apparent Yeast Attenuation: about 70%

