



American Homebrewers Association®

BIG BREW

2018

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

CERTIFIED CHARLIE PAPAZIAN RECIPE



INGREDIENTS

for 6 U.S. gallons (23 L)

- 6.6 lb. (3 kg) pale/light malt extract
- 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 keggling
- Your favorite brand of Irish Ale Yeast

DIRECTIONS

Add the crush roasted barley, black malt, and crystal malt to one gallon (3.8 L) of 160° F (71° C) water. Let steep for 30 minutes. Afterward, strain out the spent grains, sparge with hot water, and collect the liquid extract. Add 1 gallon (4 L) additional water, the malt extract syrup, and all of the hops. Bring to a boil and continue to boil for one hour.

When 10 minutes remain add Irish moss. After a total wort boil of 60 minutes, turn off the heat. Then strain out and sparge hops and direct the hot wort into a sanitized fermenter to which 2 gallons (7.5 L) of cold water have been added. If necessary, add additional cold water to achieve a 6-gallon (23 L) batch size. 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).

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%

