

Butler's Creamalicious Dream Stout

INCLUDES: 3.3 lbs. Golden Light LME
3 lb. Golden DME
1 lb. Maltodextrin Powder
½ oz. Magnum hop pellets
1 lb. Black Patent malt
¾ lb. Crystal 80L
½ lb. Chocolate Malt
Safale S-04 English Ale Yeast
Caps
Priming sugar
Hop and Grain bags

- HOW-TO:**
1. Clean & sanitize all your stuff. Place grain in grain bag. Put into stock pot with at least 2 gallons of water. Bring the temperature up to about 155 degrees. Let sit at this temperature for 30 minutes.
 2. Remove grain bag and bring the "tea" to a boil. Remove from heat and add the can of liquid malt extract. Thoroughly stir until everything is dissolved. Return to heat and bring back to boil stirring constantly.
 3. Boil for five minutes. Be sure to stir constantly - you don't want to scorch the malt extract or have a boil-over, because they're very messy and suck to clean up.
 4. Add 1/2 oz of Magnum hops in hop bag. Set your timer for 60 minutes.
 5. Add the 3 lb. of DME and 1 lb. Maltodextrin at 15 min left in the boil. Stir until completely dissolved.
 7. Chill to around 70 degrees. You may remove hops from the wort at this point before you go to the fermenter. Top up to five gallons with pre-boiled water that has been cooled to room temperature and pitch yeast (We recommend rehydrating the yeast with 1 cup of 100 degree water 20 minutes before pitching. No need to stir the rehydrating yeast, save your energy for that when you pitch, and when you do, stir, stir, stir til you see frothy foamy bubbles.) Place lid on fermenter, airlock it, stick it in a dark corner & go have a beer with friends!
 8. When fermentation is complete, you may rack to a secondary fermenter or bottle right away. Prime with corn sugar when bottling and let age for at least 2 weeks at room temperature (67-72 is ideal).

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EST OG: 1.059

EST IBU: 27

EST ABV: 6%