

O DEATHE, WHERE IS THY STING? AN IRISH STOUT IN FIVE ACTES

Which doth feature

3.3 lbs. Pale Liquid Extract
2lbs. Dry Malt Extract
Graynes, crushed (1 lb. Black Roasted Barley)
2 oz. Golding Hoppes
1 bag, in which is found ye yeastes
Sugars for priming
Grayne bag
Capps fore bottles

Howe it is to be accomplished:

- 1.** Okay, enough of the silliness, now my brain doth hurt. Fill your boiling pot with at least 2 gallons of water (or as much as you can reasonably fit). Add the grains in the large boiling bag and bring the water temperature to around 150 degrees. Let the grains steep for at least 30 minutes, then remove.
- 2.** Bring the water to a boil. Remove from heat and add both containers of malt extract. Stir quite thoroughly and return to heat. Bring back to boil, stirring constantly or you'll be stuck with ye royal mess.
- 3.** After the wort has boiled for 5 minutes, add all hops in a small hop bag. Set your timer for 60 minutes.
- 4.** After boiling for 60 minutes. Chill the wort to around 67-70 degrees. Top up to 5 gallons with fresh water and pitch yeast.
- 5.** Rack to a secondary fermenter for at least 2 weeks if ye hath patience enough, then prime with corn sugar and bottle with bottles and ye caps.
- 6.** Then quoth ye of the Stoute after a time (a week or two for conditioning), and vanquish Deathe with a draft of ye same. Or something.

O.G. 1.040-1.044

Target A.B.V.: 4 - 4.4%

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