

# Guinness Stout

Guinness isn't for everybody. You might say it's an acquired taste. This beer is dark, dry, thin (but creamy head), and slightly sour. And those are its good points. Only one thing missing from this recipe, nitrogen. Guinness is served on tap using a nitrogen driven system. It makes the foamy bubbles that disappear after pouring. To compensate, just give it a good splash in the glass when pouring.

OG: 1.050 FG 1.015 ABV 5%

Extract Recipe:

7	lbs	Light Malt Extract
3/4	lb	Roast Barley
1/4	lb	British Crystal Malt
1/4	lb	Flaked Barley
3	oz	Acid Malt
1	oz	Nugget Hops 10HBUs(Boiling)
1	oz	Golding Hops 5HBUs(Boiling)
1	pk	Wyeast Irish Ale Yeast 1084

For Bottling:

1 1/4 cup Dry Malt Extract Or 3/4 cup Corn sugar

- Add cracked grains in a steeping bag to 2 gals of cold water and bring to a boil.
- When boiling starts, remove the grain and shut off the heat.
- Add malt extract, and stir until fully dissolved.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (1 oz Nugget and 1 oz Golding)
- Continue to boil for 60 mins.
- Fill your fermenter with 2 gals of cold water(40°).
- Remove and rinse(sparge) the hops with 1 quart of cold water into the fermenter.
- Add the wort to the fermenter with cold water to make 5 gals.
- Add yeast when the temp reaches 70°. Aerate the wort(shaking works well).
- Ferment at 65° to 70° for 1 week.
- Rack to a secondary fermenter. Let it age to clarity, then bottle or keg.

All Grain Recipe:

10	lbs	Maris Otter Pale or 2 Row Malt
3/4	lb	Roast Barley
1/4	lb	British Crystal 55L
1/4	lb	Flaked Barley
3	oz	Acid Malt

Infusion Mash at 152° for 1 hour. Sparge to 6.5 gals of wort. Boil for one hour using the hop schedule above. Remove hops and cool to 70°. Pitch the yeast and aerate. Follow the fermenting schedule above.