

Smoke Stout

Ready for something different? This is basically a sweet stout with a hint of smoke flavor from a 1/4 pound of peated malt. Made by Hugh Baird of England, Peated Malt is a pale barley malt smoked over peat wood. It's very pungent and a little goes a long way.

OG: 1.050 FG 1.015 ABV 5%

Extract Recipe:

7 lbs Light Malt Extract
1/2 lb Crystal Malt 120L
1/2 lb Black Patent Malt
1/2 lb Roasted Barley
1/4 lb Peated Malt
2 oz N. Brewer Hops 14HBUs(Boiling) 60 min
1 oz Cascade Hops(Aroma) 2 min
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.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (2 oz N Brewer)
- Continue boiling for 58 mins then add 1 oz of Cascade hops.
- Continue to boil for 2 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 2 Row Malt
1/2 lb Crystal Malt 120L
1/2 lb Black Patent Malt
1/2 lb Roasted Barley
1/4 lb Peated 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.