

Cream Stout

Ready for a smooth stout, a stout that has lots of body but little bite. Then you are ready for Cream Stout. By using smaller amounts of Chocolate Malt and Roast Barley, but heavy additions of Crystal Malt and Malto Dextrin, you can make a stout smooth as velvet with a light coffee and chocolate flavor. It's as smooth as cream without actually adding cream. If you enjoy Murphys, Beamish, or Sam Adams Cream Stout, you'll like this.

OG: 1.058 FG 1.020 ABV 6%

Extract Recipe:

5	lbs	Dry Amber Malt Extract	
1	lb	Dry Wheat Malt Extract	
1	lb	Malto Dextrin	
1	lb	Crystal Malt 120 L	
1/2	lb	Chocolate Malt	
1/2	lb	Roast Barley	
2	oz	Goldings 11 HBUs (Boiling)	60 min

Wyeast London Ale Yeast

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 Malto Dextrin.
- Return to heat and bring to a boil for 5 minutes, then add the boiling hops. (2 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:

8	lbs	2 Row Malt
2	lb	Wheat Malt
1	lb	Crystal Malt 120L
1/2	lb	Chocolate Malt
1/2	lb	Roast Barley

Add 1 lb of Malto Dextrin in the boil.

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.