

SWEET STOUT (All Grain)

Official NORTHERN BREWER Instructional Document

A jet-black ale with a roasted-malt character that's offset by residual sweetness and full body - think of sweetened black coffee. De-bittered black and chocolate malts yield a pronounced - but not harsh - roast grain quality, while lactose (an unfermentable milk-based sugar) yields a rich sweetness and creamy mouthfeel. Very nice as an after-dinner drink instead of coffee, or with chocolate desserts.

OG 1.054 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 8 lbs. English Maris Otter
- 0.5 lbs Belgian De-bittered Black Malt
- 0.5 lbs English Chocolate Malt

BOIL ADDITIONS & TIMES

- 1 oz Willamette (60 min)
- 1 lb Lactose (60 min)

YEAST

- If you chose dry yeast:
DANSTAR NOTTINGHAM ALE YEAST.
Optimum temperature: 57-70°F
- If you chose liquid yeast:
WYEAST 1945 NB NEOBRITANNIA.
Temperature Range: 66-74 F.

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz Willamette (60 min)

1 lb Lactose (60 min)

YEAST

If you chose dry yeast:

DANSTAR NOTTINGHAM ALE YEAST.

Optimum temperature: 57-70°F.

If you chose liquid yeast:

WYEAST 1945 NB NEOBRITANNIA.

Temperature Range: 66-74 F.