

## #23: Solstice Stout (Irish Dry Stout)

Chris Swingley (21-Dec-2003)

An attempt at a modern Irish dry stout, similar to Guinness. Brewed on the Winter Solstice.

### Recipe (for 5 gallons final volume)

- 8.0 pounds (80%) American 2-row
- 1.0 pound (10%) Flaked Barley
- 1.0 pound (10%) Black Roasted Barley
- 1.25 ounces Horizon pellet hops, 10.0% AA (60 minutes)

White Labs WLP023 Burton Ale Yeast, pitched at 68°F

Starter: 500 ml 1.030 canned wort, started 2 days earlier

### Water

- Water Wagon water
- 13.5 gallons mash water treated with:
  - Left open 4 days
  - 2.5 grams Epsom Salts
  - 7.0 grams Canning Salt
  - 1 ml 88% lactic acid (added to mash)
- 4.5 gallons sparge water treated with:
  - 4 ml 88% lactic acid (added to 4.5 gallons sparge water)

### Mash

- 13 quarts water @ 171°F, grist ratio of 1.3 quarts:pound @ 156°F (Held 90 minutes), Cooled with lid off to 154 F

### Sparge

- 21 quarts water @ 179°F, drain

### Boil

- Boiled 7.0 gallons for 75 minutes to yield 5.5 gallons wort
- Lost 2 quarts when burner almost tipped over (melted a hole in the snowpack)

### Fermentation

- Primary: glass, 7 days, 65°F
- Secondary: glass, 20 days, 58°F, Added 2 quarts boiled, cooled water to make up missing volume

### Packaging

- Bottled with 80 grams dextrose, Inoculated beer with 50 mL wort from Scotch Ale (Wyeast 1728, actively fermenting)
- Conditioned for 4 weeks
- Ready to drink on 7-Feb-2004

### Properties

Starting Gravity: 1.047	Final Gravity: 1.010
Original Extract: 11.7°Plato	Apparent Extract: 2.5°Plato
Alcohol: 5.2% by volume	Alcohol: 4.0% by weight
Apparent Attenuation: 78.7%	Mash Efficiency: 72%
Bitterness: 40 IBU	Color: 50°SRM

### Tasting Notes

- An excellent Irish Dry Stout -- roasted bitterness, great creamy head, dry finish. Burton Ale Yeast really adds to the flavor profile of this batch.