

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

CHRIS SWINGLEY (26-DEC-2004)

A modern Irish dry stout, brewed on the weekend of the Winter Solstice. Similar to last year's Solstice Stout but with a bit more variety in the dark roasted malts. Same classic Irish Stout 8:1:1 ratio of pale malt, flaked barley and roasted malts.

### Recipe (for 5 gallons final volume)

8 pounds	(80%)	Crisp Maris Otter Pale Malt
1 pound	(10%)	Breiss Flaked Barley
8 ounces	(5%)	Dark Roasted Barley
4 ounces	(3%)	Chocolate Malt
4 ounces	(2%)	Breiss Roasted Barley (300 L)
1½ ounces		Northern Brewer whole hops, 7.1% AA (60 minutes)
¼ teaspoon		Irish Moss (15 minutes)

White Labs WLP022 Essex Ale Yeast, pitched at 68°F

Starter: Top crop from previous recipe stored under distilled water in fridge, pitched into 1 quart sterile wort a few days early

Aeration: Drill aerator for three minutes after pitching

### Water

- Fairbanks city water
- 36 quarts water treated with:
  - 1 Campden tablet. removes chlorine ion and chloramine, reduces oxidation
  - 2/3 teaspoon Gypsum. adds 20 ppm Calcium ion, 48 ppm Sulfite (shooting for Dublin water)
  - 1 2/3 teaspoons Baking soda. adds 165 ppm carbonate ion, 65 ppm Sodium ion

### Mash

- 15 quarts water @ 163°F, grist ratio of 1½ quarts:pound @ 153°F (Held 60 minutes)

### Sparge

- 6 quarts water @ 210°F, drain
- 15 quarts water @ 168°F, drain

### Boil

- Boiled 8.0 gallons for 80 minutes to yield 5½ gallons wort
- Spigot got plugged with hops during chilling, requiring some hot wort transfers.

### Fermentation

- Primary: plastic, 7 days, 68°F. Temperature range 68–66°F
- Secondary: glass, 12 days, 66°F. 7 days at 64, 5 days at 54

### Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO<sub>2</sub>)
- Conditioned for 6 weeks
- Ready to drink on 27-Feb-2005

### Properties

Starting Gravity: 1.049	Final Gravity: 1.015
Original Extract: 12.1°Plato	Apparent Extract: 3.8°Plato
	Real Extract: 5.4°Plato
Alcohol: 4.4% by volume	Alcohol: 3.5% by weight
Apparent Attenuation: 68.5%	Mash Efficiency: 76%
Bitterness: 36 IBU	Color: 50°SRM
BU:SG: 0.73	BV: 1.38

### Tasting Notes

- 22-Mar-2005 (12 weeks) – I've made this beer before, and I like it. It's light and easy to drink, but still creamy, dark and roasted.