

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

CHRIS SWINGLEY (28-DEC-2005)

Classic dry stout, brewed near to the Winter Solstice.

### Recipe (for 5 gallons final volume)

- 8 pounds (80%) Crisp Maris Otter Pale Malt
- 1 pound (10%) Flaked Barley
- 1 pound (10%) Black Roasted Barley
- 1 ounce Chinook whole hops, 12.1% AA (60 minutes)

White Labs WLP007 Dry English Ale Yeast, pitched at 66°F

Starter: 3 quart starter (vial → 3 quarts), continuously stirred, cooled, decanted, warmed

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
  - $\frac{2}{5}$  teaspoon Gypsum. Adds 20 ppm Calcium ion, 48 ppm Sulfite (shooting for Dublin water)
  - 1 $\frac{2}{5}$  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 7½ gallons for 75 minutes to yield 5½ gallons wort

### Fermentation

- Primary: plastic, 7 days, 66°F
- Secondary: keg, 7 days, 65°F

### Packaging

- Kegged at 8 psi, 50°F (1.8 volumes CO<sub>2</sub>)
- Conditioned for 4 weeks
- Ready to drink on 8-Feb-2006

### Properties

Starting Gravity: 1.051	Final Gravity: 1.012
Original Extract: 12.6°Plato	Apparent Extract: 3.1°Plato
	Real Extract: 4.9°Plato
Alcohol: 5.1% by volume	Alcohol: 4.0% by weight
Apparent Attenuation: 75.7%	Mash Efficiency: 79%
Bitterness: 38 IBU	Color: 50°SRM
BU:SG: 0.75	BV: 1.59