

# Stout, Irish

<b>Beer culture of origin</b>	Ireland
<b>AKA</b>	Dry Stout
<b>Related Styles</b>	English Stout

## Style Description

If there is one outstanding characteristic of an Irish Stout, it is its dryness. The key to making a dry stout — or a dry beer in general, ale or a lager — is the mash temperature, which should favor beta- over alpha-amylase.

A dry Stout, therefore, is best mashed in at a single infusion temperature of about 150 °F (66 °C). Stout is a delicate beer, in spite of its dark appearance. The base malt should not be too rough. In the recipe below, the solution is about 15 percent of Weyermann® Extra Pale Pilsner malt.

For a bit of body the balance an Irish Stout's dryness, the brew requires a small portion of dark unmalted adjuncts, such as Weyermann® roasted barley. The Caraaroma® contributes a smooth chocolate character for a well-rounded taste.

There is only one hop addition, for bittering. Too complex a hop regiment with strong flavors and aromas would conflict with the predominance of dark malt flavors. Therefore, Target with its 9.5 to 12.5 percent alpha-acids—which are relatively high bittering values for a British-style hop—is a good choice, but the old standbys of Fuggles and East Kent Goldings are suitable as well.

## Specifications

<b>OG</b>	1.040 (10°P)	<b>BU</b>	35	<b>ABV</b>	4.3%
<b>FG</b>	1.008 (2°P)	<b>Color</b>	57.5 SRM/151.2 EBC	<b>ABW</b>	3.4%

## Ingredients @ nominal 80% system extract efficiency (rounded)

MALT	%	1 HL (lbs)	1 HL (kg)	1 BBL (lbs)	1 BBL (kg)	5 Gal (lbs)	19 l (kg)
Weyermann® Pale Ale	70	20.06	9.10	23.53	10.67	3.80	1.73
Weyermann® Extra Pale Pilsner	15	4.30	1.95	5.04	2.29	0.81	0.37
Weyermann® Roasted Barley (unmalted)	10	2.87	1.30	3.36	1.52	0.54	0.25
Weyermann® Caraaroma®	5	1.43	0.65	1.68	0.76	0.27	0.12
<b>Total Grain</b>	100	28.66	13.00	33.62	15.25	5.42	2.47
HOPS	%AA	1 HL (oz)	1 HL (g)	1 BBL (oz)	1 BBL (g)	5 Gal (oz)	19 l (g)
Bittering: Barth-Haas Goldings *	11	3.75	106	4.4	125	0.7	20
Flavor: none	0	0	0	0	0	0	0
Aroma: Barth-Haas Goldings	0	0	0	0	0	0	0
<b>Yeast</b>	Irish ale yeast						

\* *Errata: Target*

### Brewing Process

Single-step infusion: Mash in as thick as possible @ 151 °F (66 °C). Rest 90 min. Recirculate. Sparge with 180°F (8 °C) brewing liquor to raise mash temp to 172 °F (78 °C) for mash-out. Hold mash temp at that level. Adjust sparge water temp. Boil 90 min. Hops @ 30 min. Whirlpool 30 min. Primary fermentation @ 65 °F (18 °C) for about 1 wk. Rack. Secondary fermentation about 3 wks @ same temp. Rack again, condition for a wk. Package.

#### DID YOU KNOW ... ?

Today, we consider monastery brewing a strictly Continental European way of beer – making. Few people, however, know that the pious brew monks and nuns got their start in the brewing trade from Irish missionaries in the Dark Ages. Here is how that happened:

The Irish were among the first European outside Italy to be Christianized. It all started around 385 AD, when a young Scottish lad named Patricius (now St. Patrick, the patron saint of the Emerald Isle) was born as the son of Calpurnius, the local tax collector for the Romans. When he was about 30 years old, he claimed to have been instructed by a divine voice to go to Ireland and make it Christian, which he did so successfully that, by the beginning of the 6<sup>th</sup> century, there wasn't a soul left for his missionary spiritual heirs to Christianize. So, they reached for their shepherd's staff, laced up their sandals, crossed the Irish Sea and the English Channel, and set out with zeal and ardor to wrestle Continental lost souls from the clutches of eternal damnation. As soon as they reached the shores of mainland Europe, they set up a string of small monasteries—the first ever on the Continent—as hubs from which they spread the gospel into the vast, heathen forests.

One of the most consequential founders of Irish monasteries on the Continent was a chap by the name of Columban (c. 540–615). He was a monk from the Benedictine Abbey of Bangor in Ireland. Around 585, he took leave of his homeland in the company of 12 disciples. It is not clear if Columban knew how to brew when he left Ireland, but he clearly learned about it once he started living among ale-swilling Germans. Initially, life in these Dark-Age monasteries was harsh and sparse, for austere Columban had laid out strict rules from them: For monks who forgot to say *Amen* or sang out of tune, he prescribed six lashes; and ten lashes for notching a table with a knife. He decreed that meals be simple and never large, because food and drink should sustain, not harm, life. Though every monk was allotted his daily measure of beer, he forbade drunkenness, and any monk who spilled beer had to stand upright and still for an entire night. The monks' labors were centered on good deeds for others, not for themselves, and they shared not just their counsel but also their produce with all comers. But as the flow of pilgrims and other traveling folk increased on the highways and byways of the feudal realm, so did the monasteries' operations. The food, drink, and shelter the monks once shared out of charity with anyone who came, soon became a commodity offered to the dusty travelers for profit, and the hooded fishermen of souls, with hostels and breweries in all the right places, went into the hospitality business with abandon, and they turned their cloisters and into first truly large-scale brewing operation in Europe.