



Cypress Park Stout

Extra Stout

Malt Extract: Dried Malt Extract (Dark or Light) 6 lbs.

Grain Bill:

British Chocolate Malt	8 oz
Roasted Barley	8 oz
Flaked Barley	8 oz
Marris Otter	8 oz
German Acid Malt	2 oz

Hopping Schedule:

#1 Willamette (6.5% AA)	1 oz	60 min
#2 Willamette	0.5 oz	5 min

Starting Gravity: 1.058

Fermentation temperature: 65-75 degrees F.

Yeast:

(2) White Labs WLP004 Irish Ale
or (2) Wyeast 1084 Irish Ale or (1) Nottingham Dry Yeast

Instructions:

- In a small pot bring 4 quarts of water to around 160 degrees (bubbles start to form on the bottom.)
- Remove from the heat and stir in the grains, cover and steep for 40-60 minutes.
- Meanwhile, fill the large brew pot half full with water and apply heat.
- When bubbles start to rise from the large pot, turn off the heat and stir in the extract.
- After the grains have steeped for 40-60 minutes, pour them through a strainer into the large brew pot.
- Add some hot water to the small pot and rinse the grains in the strainer.
- Bring what is now called 'wort' to a full, roiling boil. Watch for boilovers!
- Once the foaming stops, add the contents of the first hop package.
- Sanitize your fermenter, strainer, airlock & stopper.
- Maintain the boil for one hour, adding hops as per recipe.
- When the boil is done, cool the pot in a sink until sides are cool to the touch.
- Pour the wort into your sanitized fermenter, add pre-chilled water to bring it up to 5 gallons at about 75 degrees and pitch the yeast.