



Recette tout-grain / All-grain recipe

Greg's Stout

Pour/For 19 litres (5 U.S. G):

10 lbs Maris Otter malt
10 oz Roasted Barley malt
0.5 lbs Chocolate malt
0.5 lbs Crystal 70/80 malt
1 lb Flaked Barley/Flocons d'orge
3 oz Houblon East Kent Goldings Hops
(60 min.)
1 oz Houblon Nugget Hops (3 min.)
Levure/yeast: Wyeast 1098 British
Ale ou/or Safale S-04

S.G./D.I.: 1.060

F.G./D.F.: 1.018

Alco.: ± 5.5%

IBU: ± 57

Infusion: 69 °C (156 °F)

*Sugg. strike water/eau: 19 L (5 G)

Sparge: 77 °C (170 °F)

*Sugg. sparge water/eau rinçage: 10 L (2.6
G)

*Strike and sparge water quantities will differ
depending on the system used, mashing and
boiling times, etc.

Pour/For 23 litres (6 U.S. G):

12 lbs Maris Otter malt
10 oz Roasted Barley malt
0.5 lbs Chocolate malt
0.5 lbs Crystal 70/80 malt
1 lb Flaked Barley/Flocons d'orge
3 oz Houblon East Kent Goldings Hops
(60 min.)
1 oz Houblon Nugget Hops (3 min.)
Levure/yeast: Wyeast 1098 British
Ale ou/or Safale S-04

S.G./D.I.: 1.060

F.G./D.F.: 1.018

Alco.: ± 5.5%

IBU: ± 47

Infusion: 69 °C (156 °F)

*Sugg. strike water/eau: 23 L (6 G)

Sparge: 77 °C (170 °F)

*Sugg. sparge water/eau rinçage: 12 L (3 G)

*La quantité d'eau utilisée pour le « strike » et
le rinçage sera différente selon le type de
système utilisé, le temps de brassage et
d'ébullition, etc.



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