

Extreme Huge Stout



Documento oficial de Caribbean Brewing

ALL GRAIN

High bitterness and gravity and an intense roasted grain character make this a pitch-black ale that can't be ignored.

O.G: 1.068 READY: 2 MONTHS

Suggested fermentation schedule:

- 1–2 weeks primary; 4 weeks secondary;
- 2 weeks bottle conditioning

MASH INGREDIENTS

- 12 lbs. Rahr 2-Row malt
- 0.75 lbs. English Black Malt
- 0.5 lbs. English Roasted Barley
- 0.25 lbs. Briess Caramel 120
- 0.25 lbs. Weyermann Carafa III

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

- 2 oz. Willamette (60 min)
- 1 oz Cascade (15 min)
- 1 oz Cascade (1 min)

YEAST

DRY YEAST (DEFAULT):

Safale US-05 Ale Yeast.

Optimum temp: 59°–75° F

LIQUID YEAST OPTION:

Wyeast 1332 Northwest Ale Yeast.

Apparent attenuation: 67–71%. Flocculation: high.

Optimum temp: 65–75° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)