

# Sweet Stout



Documento oficial de Caribbean Brewing

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## ALL GRAIN

A jet-black ale with a roasted-malt character that's offset by residual sweetness and full body - think of sweetened black coffee.

De-bittered black and chocolate malts

yield a pronounced - but not harsh - roast

grain quality, while lactose (an unfermentable milk-based sugar) yields a rich sweetness and creamy mouthfeel.

O.G: 1.054 READY: 6 WEEKS

Suggested fermentation schedule:

- 1-2 weeks primary; 1-2 weeks secondary;

2 weeks bottle conditioning

### MASH INGREDIENTS

- 8 lbs. Rahr Two Row

- 0.5 lbs Weyermann Carafo III

- 0.5 lbs Briess Chocolate Malt

### MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

### BOIL ADDITIONS & TIMES

1 oz Willamette (60 min)

1 lb Lactose (60 min)

### YEAST

DRY YEAST (DEFAULT):

Danstar Nottingham Ale Yeast.

Optimum temp: 57°-70° F.

LIQUID YEAST OPTION:

Wyeast 1945 NB NeoBritannia. Flocculation: Moderatehigh. Attenuation: 72-77%.

Temperature Range: 66-74 F.

### PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)