

# **O Deathe, where is thy stinge?**

## **A drye Stout in Five Actes**

### **Which doth feature**

6.6 lbs. Dark Liquid Extracte of Malte  
Graynes, crushed (1 lb. Crystal Malt, 90 L, ½ lb. Roasted Barley, ½ lb.  
Black Patent Malt)  
2 oz. Sterling Hoppes  
1 bag, in which is found ye yeastes  
Sugars for priming  
Grayne and Hoppe bags  
Capps fore bottles

### **Howe it is to be accomplished:**

- 1.** Okay, enough of the silliness, now my brain doth hurt. Fill your boiling pot with at least 2 gallons of water (or as much as you can reasonably fit). Add the grains in the large boiling bag and bring the water temperature to around 150 degrees. Let the grains steep for at least 30 minutes, then remove.
- 2.** Bring the water to a boil. Remove from heat and add both containers of malt extract. Stir quite thoroughly and return to heat. Bring back to boil, stirring constantly or you'll be stuck with ye royal mess.
- 3.** After the wort has boiled for 5 minutes, add 1 ½ oz of hops in a small hop bag. Set your timer for 60 minutes.
- 4.** At the end of the boil, add the remaining ½ oz of hops. Chill the wort to around 70-75 degrees. Top up to 5 gallons with freshe water and pitch yeast.
- 5.** Rack to a secondary fermenter for at least 2 weeks if ye hath patience enough, then prime with corn sugar and bottle with bottles and ye caps.
- 6.** Then quoth ye of the Stoute after a time (a week or two for conditioning), and vanquish Deathe with a draft of ye same. Or something.

O.G. 1.046-1.050

Target A.B.V.: 4.4 - 4.8

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