



Shabby Road Stout

English Stout

Shabby Road Stout is a rich, dark, almost black ale with a luxurious thick mouthfeel. It leans more towards the smooth chocolate side of stouts, with just a hint of roast character that rounds out the balance.

This beer is all about the malt. It can be made using whatever your personal choice of base grain is, but the richness of the Mecca Grade Lamonta Pale sets a wonderful foundation for darker malts that come later. 2 Pounds of Flaked Barley adds a silky, smooth mouthfeel with lots of body. The dark grains are a blend consisting of equal parts Pale Chocolate, Dark Chocolate, and Black Barley. We use a blend of crystal/caramel malts as well. Mecca Grade Opal 22 lends sweet graham cracker flavors, and Patagonia C170 brings the flavors of dark fruit to the mix. The beer is lightly hopped, with a relatively low bitterness and aroma that allows the malt character to take center stage. English Ale yeast is the final touch that rounds out Shabby Road Stout. The ABV is 5.3% making it a fairly standard strength for an English Stout.

This beer is easily brewed with either All Grain, or Extract with specialty grains methods.

SHABBY ROAD STOUT

EXTRACT:
4.5 lb. Golden Light Malt Extract
3.3 lb. Traditional Dark Liquid Malt Extract

SPECIALTY GRAINS:
1 lb. Flaked Barley
6.0 oz. Crisp Pale Chocolate
4.0 oz. Crisp Dark Chocolate (420L)
4.0 oz. Black Barley
4.0 oz. Crystal 170L

HOPS:
0.5 oz. Nugget 60 min
0.5 oz. East Kent Golding 10 min

YEAST:
Imperial – A09 Pub
White Labs – WLP002 English Ale
Omega – OYL016 Extra Special
(or) Dry Yeast – Lallemmand Windsor

OTHER:
4oz. Corn Sugar (to carbonate at bottling time)
1 tsp. Irish Moss (to clarify - optional - see step 7)

- INSTRUCTIONS:**
1. Bring 2 ½ - 3 gallons of water to 160 - 170 degrees. Take pot off burner.
 2. Steep (soak) specialty grains in bag for 30 - 40 min.
 3. Rinse grains with 2 cups of 160 - 170 degree water and discard spent grains. (keep bag)
 4. Pour malt extract into mixture. Stir until dissolved.
 5. Return pot to heat and bring to boil. (DO NOT BOIL OVER)
 6. Boil for 60 minutes, while adding the hops at the recipe intervals.
 7. Add 1 tsp. of Irish Moss or ½ Whirlfloc tablet (optional for clarity) for the last 20 minutes of the boil.
 8. Sanitize all equipment that the wort will come into contact with after the boil.
 9. Put 1 gallon cold water into 6 – 6 1/2 gallon fermentation vessel.
 10. Add contents of boil pot, fill to 5 gallon mark with cold water.

11. When wort has cooled to around 70 degrees pitch yeast and place lid on tight.
12. Install and fill airlock to the proper level with sanitizer or water. Store in area that will remain 65 - 70 degrees.
13. After fermentation has stopped (about 2 ½ weeks) transfer to a bottling bucket, add corn sugar (4 oz.) dissolved in 1 cup water.
14. Fill leaving 1" to 1 1/4" space in neck of bottle and seal with caps.
15. Age beer for two - three weeks at 68 - 72 degrees, chill and enjoy.

ALL GRAIN:
8 lb. Mecca Grade Lamonta Pale
2 lb. Flaked Barley
6.0 oz. Crisp Pale Chocolate
6.0 oz. Crisp Dark Chocolate (420L)
6.0 oz. Black Barley
8.0 oz. Mecca Grade Opal 22
4.0 oz. Crystal 170L
8.0 oz. Carapils
8.0 oz. Rice Hulls (Optional)

HOPS:
0.5 oz. Nugget 60 min
0.5 oz. East Kent Golding 10 min

YEAST:
Imperial – A09 Pub
White Labs – WLP002 English Ale
Omega – OYL016 Extra Special
(or) Dry Yeast – Lallemmand Windsor

Mash at 154 degrees for 60 minutes. Estimated OG 1.056, FG 1.016.
Estimated IBU 24.5, Estimated SRM 34. Estimated ABV 5.3%

**Jon's Homebrew
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