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 Heading Stats Hops QR Code

Ginger Sweet Stout

Method: **All Grain**
 Style: **Holiday/Winter Special Spiced Beer**
 Boil Time: **60 min**
 Batch Size: **2 gallons** (*fermentor volume*)
 Boil Size: **2 gallons**
 Boil Gravity: **1.124** (*recipe based estimate*)
 Efficiency: **70%** (*brew house*)

Original Gravity: **1.124** Final Gravity: **1.040** ABV (standard): **11%**
 IBU (tinseth): **24.38** SRM (morey): **39.57**

Fermentables

Amount	Fermentable	PPG	°L	Bill %
2 lb	Dry Malt Extract - Dark	44	30	30%
4 oz	Flaked Barley	32	2.2	3.7%
3.3 lb	Liquid Malt Extract - Dark	35	30	49.4%
6 oz	United Kingdom - Pale Chocolate	33	207	5.6%
0.75 lb	Lactose (Milk Sugar)	41	1	11.2%
6.68 lb	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU
1 oz	Kent Goldings	Pellet	5	Boil	60 min	24.38

Hops Summary

Amount	Variety	Type	AA
1 oz	Kent Goldings	Pellet	5

Other Ingredients

Amount	Name	Type	Use	Time
0.25 oz	Ginger	Spice	Boil	15 min.

Yeast

Wyeast - London Ale 1028
 Attenuation (custom): 77% Flocculation: Med-Low
 Optimum Temp: 60 - 72 °F Starter: Yes

Priming

Method: Dextrose Amount: 3/4 Cup

Notes

milk sugar at bottling. not in wort.

This recipe is shared.



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Brew Count: 0

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