



Euro-Irish Stout

Irish Stout

SPECS

ABV: 4.39%

OG: 11.0 Plato

FG: 2.75 Plato

IBU: 36.5

SRM: 90.48

20 BBL VARIATION

586 lbs Bairds Maris Otter

177 lbs Durst Dark Munich 40EBC

79 lbs Bairds Roasted Barley

120 lbs Canada Malting Flaked Barley

2.5 lbs Columbus

10.1 lbs Hallertauer Mittelfruh

ABOUT THIS RECIPE

Inspired by Ireland's storied pub culture and the fierce rivalries of European football, this smooth, dry stout is built for dramatic matchups and loyal supporters. Balanced roast and a clean finish make it ideal for full fixtures, late goals, and animated conversation.

GRAIN BILL

65% Bairds Maris Otter

20% Durst Dark Munich 40EBC

8% Bairds Roasted Barley

7% Canada Malting Flaked Barley

HOPS & KETTLE ADDITIONS

60 min - Columbus (2.5lbs/40oz)

30 min - Hallertauer Mittelfruh (10.1lbs/162oz)

YEAST

Pinnacle English Ale (75% attenuation)

CONDITIONING

OTHER

