JB Stout

By, Joe Bob Grisham

Makes 10 gal.
18 lbs. Pale
3 lbs. Crystal 80
2 lbs. Cara Pils
2 lbs. Chocolate
2 lbs. Roasted
1 lb. Black Pat.
2 lbs. Flake Barley
1-4 inch stick Liquorish
1.5 oz. Galena 11% (60 min)
Irish Ale Yeast
This is a real solid stout that will bring a smile to any dark loven beer drinker!!!

Oatmeal Stout

QUAKER'S STOUT

5 gallons, extract/specialty grains

Kevin Norman
The Cellar Homebrew
Seattle, Wash.
"Full-bodied is an understatement for this dark stout. It is downright chewy. The oatmeal provides the unfermentable starches and beta-glucan gums that give this beer its remarkable mouthfeel, while the use of specialty grains gives it a distinctive roasted quality. Perfect for those winter evenings in front of the fireplace."

Ingredients:
6 lbs. Alexander's amber malt syrup
2 lbs. Munton's dark dry malt extract
0.75 lb. English crystal malt, 70° to 80° Lovibond
0.5 lb. chocolate malt
0.25 lb. black patent malt
0.5 lb. roasted barley
1 lb. rolled oats
1/2 stick of brewer's licorice
1 oz. Chinook hops (13% alpha acid), for 60 min.
2 oz. Willamette hops (5% alpha acid), 1 oz. for 60 min., 1 oz. for 3 min.
Edme dry ale yeast or Wyeast 1084 (Irish Ale)

Step by Step:

Place specialty grains in strainer bag. Place rolled oats in separate strainer bag. Add to 2.5 gals. water in brewing kettle. At boil remove specialty grains but continue to boil rolled oats for about 10 minutes. Remove bag of rolled oats. Add malt extracts, brewer's licorice, and Chinook and 1 oz. of Willamette hops to the boiling water. Boil and stir for 60 minutes. During the last three minutes of the boil, add remaining Willamette hops. Prime with corn sugar. OG = 1.070 to 1.075 FG = 1.018 to 1.022

Sweet Stout

Memorial Cream Stout

By, Lynn Mcluty & Joe Bob Grisham

Makes 10 gal.
20 lbs Pale
3 lbs. Crystal
2 lbs. Black Pat
2 lbs. Flack Barley
2 lbs. Brown Sugar
6 Table Spoons Malto Dextrin
2 oz. Chinook @ 11.7 (60 min)
Mash at 150-152 for 60 min. Add malto dextrin to boil (last 30 nin. is fine). This is good stuff but you got to let it age at leas 2 months, If you can!

MEDEARIS' MAD STOUT

5 gallons, extract/specialty grains

Larry Medearis *Bridgeview Beer and Wines Oregon City, Ore.*
"A sweet stout with a strong flavor and high alcohol content."
Ingredients:
7.5 lbs. Hollander Dutch dark extract
1 lb. chocolate malt
1 lb. roasted barley
0.75 lb. black malt
0.5 lb. British crystal malt, 40° Lovibond
0.5 lb. dextrin malt
2 oz. Eroica hops (12.6% alpha acid), for 60 min.
1 oz. Kent Goldings hops (5% alpha acid), for 1 min.
6 tsp. gypsum
1 tsp. Irish moss
Wyeast 1084 (Irish ale yeast)
Step by Step:
Grain must be steeped separately at 150° to 160° F for 25 to 30 minutes in 2 gals. water. Add extract and Eroica hops and boil for 60 minutes. Add Kent Goldings for last minute of boil. Remove from heat, cover, and let stand for 10 minutes before cooling the wort. Top off to 5 gals. and pitch yeast. Ferment and prime with corn sugar.

Imperial Stout

Imperial Almond Stout

By Joe Bob Grisham
Makes 10 gal.
30 lbs. Pale
4 lbs. Cara Pils
4 lbs. Crystal 80
3 lbs. Chocolate
2 lbs. Black Pat.
2 lbs. Roasted
3 lbs Sliced Almonds
2.5 oz. Galena @ 13.5% (60 min)
2 oz. Fuggles @ 4.5% (20 min)
Yeast #1968 London ESB (Big Starter)
Mash granes and almonds together for 60 min. at 152. Boil wort for 90 min. Airrate well and over pitch at 74 bring down temp to 68 after 24 hours and let it rock! Let age for at least 2 mo. if you can, and then enjoy.

RUSSIAN IMPERIAL STOUT

5 gallons, extract/specialty grains

Ed Megela *Brewers Corner Scranton, Penn.*
"This is a heavy, strong stout. The flavor is excellent and very smooth. It has a slight chocolate flavor."
Ingredients:
6.6 lbs. Northwestern amber extract
3.3 lbs. Munton's light extract
1 lb. crystal malt, 60° Lovibond
0.25 lb. roasted non-malted black barley
0.25 lb. black patent malt
2 oz. Eroica hops (13% alpha acid), for 60 min.
0.5 oz. Cascade hops (4.1% alpha acid), for 10 min.

Wyeast 1084 liquid (Irish ale)
Step by Step:
Crush and steep grains for 30 minutes. Add extract and Eroica hops and boil for 50 minutes. Add Cascade hops and boil 10 more minutes. The longer this beer is in the carboy, the better. Leave in carboy for at least 1.5 months. Prime with corn sugar.
OG = 1.070
FG = 1.018