



Otto's Omni-potent Stout

Homebrew
5 Gallons

Style: Stout

This rich and hearty stout was crafted to pay tribute to Otto Bros. Brewery's "Moose Juice" stout. This stout has a bit of a "chewy" taste derived from an abundance of darker malted grains. As the title implies, this is a strong stout.



Ingredients

| <u>GRAINS</u> | <u>AMOUNT</u> | <u>EXTRACTS</u> | <u>AMOUNT</u> | <u>HOPS & SPICES</u> | <u>AMOUNT</u> |
|----------------|---------------|-----------------|---------------|---------------------------------|---------------|
| Roasted Barley | 0.5 lbs. | Pale | 2.5 qts. | <u>Bittering Hops</u> | |
| Pale | 1.0 lbs. | Dark | 1.0 qts. | Chinook | 0.75 oz. |
| Black | 0.5 lbs. | Dark DME | 2.0 lbs. | <u>Mid-Addition Hops</u> | |
| Crystal 120L | 0.5 lbs. | | | Chinook | 0.25 oz. |
| | | | | <u>Finishing Hops</u> | |
| | | | | Chinook | 0.25 oz. |
| | | | | Cascade | 0.50 oz. |
| | | | | Irish Moss | 3 Scoops |

Yeast Type: SafAle S-04 **Yeast Description:** A clean, bottom fermenting ale yeast.

Brewing Instructions

- 1 Make sure your kettle is between 160° - 170°. Place all crushed grains into a grain sock and steep in the pot for 30 minutes, making sure to maintain the temperature indicated. After grains have steeped, drain and discard sock.
- 2 Raise the heat under your pot. When the temperature is approaching 200°, add all of your extracts and sugars (except the priming sugar!). Stir well. Wait for pot to reach a boil. **NEVER LEAVE YOUR POT FROM THIS POINT ON!**
- 3 When kettle reaches a boil, temporarily turn the heat off and add your bittering hops. Immediately return to a heavy, rolling boil for 60 minutes. Make sure to stir your wort regularly throughout the brewing process so it doesn't scorch.
- 4 When there is 15 minutes left in the boil, temporarily turn off your heat again and add your finishing hops. Return to a light boil. Any spices or special ingredients are typically added now (refer to ingredient list above).
- 5 After last 15 minutes of boiling, turn heat off and chill wort. When wort is around 70°- 90° pour into a fermenter and pitch yeast. That's it! Refer to more detailed brewing and bottling instructions if needed (available upon request).

Recipe will yield approximately 2 cases of 22 oz. or 12 oz. bottles. Brewing, fermenting, and conditioning times may vary depending on recipe, yeast, temperatures, and brewing experience.