



IRISH STOUT

Our Irish Stout kit — everything you need for a 22 L all-grain batch of Irish Stout.

ALL-GRAIN

IRISH STOUT

BJCP 15B

BATCH 22 L

BOIL 60 MIN

DIFFICULTY ■ ■ ■

01 AT A GLANCE

TARGET · STYLE RANGE

ORIGINAL GRAVITY

1.044

style 1.036–1.044

FINAL GRAVITY

1.005

style 1.007–1.011

ABV

5.1%

style 4.0–4.5%

BITTERNESS

34IBU

style 25–45

COLOUR

32.7EBC

style 25–40

EFFICIENCY

72%

brewhouse est.

CARBONATION

2.4vols

≈ 4.7 g/L CO₂

BU : GU

0.77

balance ratio

02 INGREDIENTS

22 L BATCH

● FERMENTABLES

FERMENTABLE	SUPPLIER	AMOUNT	% GRIST	COLOUR
Pale Malt 2-Row	SAB	3.70 kg	82.6%	2 EBC
Roast Barley Roasted	Crisp	0.25 kg	5.6%	698 EBC
Wheat Malt	Crisp	0.22 kg	4.9%	2 EBC
Brown Malt Crystal/Caramel	Crisp	0.11 kg	2.5%	69 EBC
Chocolate Malt Roasted	Crisp	0.11 kg	2.5%	529 EBC
Naked Oat Malt	Crisp	0.09 kg	2.0%	3 EBC

● HOPS

HOP	AMOUNT	ALPHA	USE	TIME	PURPOSE
Hallertau Magnum	25 g	14.0%	BOIL	60 min	Bittering
East Kent Goldings (EKG)	25 g	5.0%	BOIL	5 min	Both

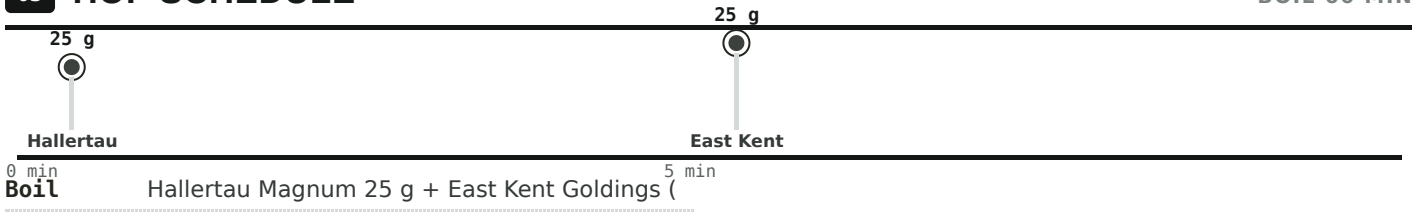
● YEAST

YEAST	LAB	FORM	AMOUNT	ATTEN.	TEMP
WHC Old English	WHC Lab	Dry	1 pkg	85%	18–22 °C

✓ Your kit includes the **hops and yeast**. Misc ingredients and water treatments are **not included** — see the advanced notes below. Grain is supplied crushed unless requested otherwise.

03 HOP SCHEDULE

BOIL 60 MIN



04 BREW DAY · ALL-GRAIN

TICK EACH STEP · RECORD YOUR ACTUALS

- ☐ **Heat strike water** vol _____ L temp _____ °C
Heat around 18–20 L of water so the grain settles the mash near 65 °C.
- ☐ **Mash at 65 °C for 60 min actual temp** _____ °C
Stir in the crushed grain, break up any dough balls, and hold steady for a balanced body.
- ☐ **Mash out & sparge pre-boil vol** _____ L
Lift to ~75 °C, then rinse the grain with 75 °C water until you collect ~26–28 L of wort.
- ☐ **Boil 60 min — add hops on schedule pre-boil SG** _____
Bring to a rolling boil and add hops at the times shown above. Keep an eye out for boil-overs.
- ☐ **Chill to pitching temp OG** _____
Cool the wort to about 20 °C, then take and record your original gravity.
- ☐ **Transfer & pitch yeast**
Rack into a sanitised fermenter off the trub, then pitch the yeast.
- ☐ **Ferment at 20 °C**
Seal, fit an airlock and hold warm and steady — expect active fermentation within 12–24 hours.

05 FERMENTATION & PACKAGING

≈ 22 L

Day 0–14

PRIMARY

20 °C · 14 days

Ferment to a stable gravity.

Day 14

PACKAGE

2.4 vols CO₂

Prime with ~110 g dextrose for 22 L, or force carbonate.

Day 19+

CONDITION

Cold · 5+ days

Chill and let it settle before drinking.

READY TO DRINK

≈ 3 weeks from brew day

BREWSHEET — RECORD YOUR BREW Fill in on the day

ADVANCED

BREW DATE	STRIKE WATER VOL (L)	STRIKE TEMP (°C)	MASH PH
PRE-BOIL GRAVITY	PRE-BOIL VOL (L)	ORIGINAL GRAVITY (OG)	FINAL GRAVITY (FG)
ABV CALC (%)	FERMENT TEMP RANGE (°C)	PACKAGING DATE	FINAL CARBONATION (VOLS)
TASTING NOTES			

CACTUS CRAFT · FUELLING THE CRAFT BEVERAGE REVOLUTION

Recipes, instructions and our yeast & hop substitution tools live at cactuscraft.co.za/brewers-resources · WhatsApp +27 68 624 7999 · @cactuscraftSA

Ingredients may be substituted with equally-suited alternatives depending on stock. If you can ferment it, we can help you make it better.

 CACTUS CRAFT

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Brewing 101
guide

Batch 22 L
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