

Hi,

Well the stout is working will (maybe a liittle to well) LOL  
the recipe is:

**Specialty** 0.5 lbs. Dingemans DeBitter Black  
**Grains** 0.5 lbs. Simpson's Chocolate  
**Fermentables** 6 lbs. Munich Malt Syrup  
 1 lbs. Lactose  
 2 cups brown suger  
**Boil** 1 oz. Target (60 min)  
**Additions**  
**Yeast** Wyeast #1028 London Ale Yeast. Rich with a dry finish,  
 minerally profile, bold and crisp, with some fruitiness.  
 Flocculation: medium. Apparent attenuation: 73-77%.  
 Optimum temperature: 60-72.

my Starting gravity was 1.100

the plan here was off the last stout i made wich came out more like a hard stout that you would get at a pub across the pond and not a light (as i can them US stout. (14 percent ABV.) i know high but my last bacth did make it to dryness. and after priming and aging was pretty smooth.

so i seep the grain to 170 degree and remove bring to a boil and remove from heat. add fermentables.

put back on heat bring to boil add hops boil 1 hr cool in a water battle to 80 ddgrees tranfer to 5 gallon carboy and top to shoulder with caold water. cooler to 70 and pincthed yeast. and les the yeast do what its best at.

had a blow out about 6 AM so stired it down cleaned up the mess so for about a hr and a few more blow outs i sanaized a blow out tube and put it on prblem fixed.

Cheers,

James AKA Hawthorn