

Snowstorm Stout

OG: 1.060
FG: 1.015
ABV: 6%
IBU: 38



www.texasbrewinginc.com

Kit Inventory

GRAIN

8 lbs. Ireks Pale Ale

1 lb. Briess Victory

1 lb. Flaked Oats

12 oz. Roasted Barley

8 oz. CaraMunich I

8 oz. Briess Chocolate

HOPS

1 oz. Perle

1 oz. Fuggle

Yeast Recommendation

Dry: 2 Packs Mangrove
Jack Liberty Bell – M36

Liquid: Wyeast 1272

At Texas Brewing it is recommend all Liquid yeasts be made with a starter. And also be used with an Oxygenation system. If not doing a starter, brew at your own risk.

Min. Requirements

- Homebrew Equipment kit for making 5 gallon Batches of beer
- 20 qt. Boil Kettle
- 5 gallon Secondary carboy or fermenter for dry hopping
- 48 Beer Bottles caps and priming sugar or Kegging system

Check your Kit

1. Check to make sure your kit has all its ingredients. If something is missing, we can replace it, but it makes it hard once you have started.
2. Not brewing for a while? Make sure to refrigerate your yeast.
3. Make sure to contact us with any questions.

Brew Day

Brew Day Schedule

60 Min. boil counted down from 60 min. to 0 min.

Bittering Hops

1 oz. Perle (60 Min)

Flavor / Aroma Hops

1 oz. Fuggle (20 Min)

OG: ____ FG: ____ (OG - FG) x 131.25 = ABV%

Single Infusion Mash
152°F for 60 minutes.