

15B: Irish Stout

16B: Oatmeal Stout

20A: American porter

15B: Irish stout

- Very dark roasty and bitter (And sometimes creamy)
- Roast factor comes from highly kilned unmalted barley
- British pale malt (Maris Otter) should be used if available
- Experiment with cold steeping roasted malt to cut down on harshness
- Usually a 60 minute hop edition is all that's needed.
- Stay away from citrusy hops.
- Use White Labs 004, Wyeast 1084. For a higher attenuation, White Labs 001, Wyeast 1056, or SafAle US05 will work as well
- Go easy on carbonation, and serve slightly warmer.

16B: Oatmeal stout

- Uses oats (Duh!) to build body and give a silky mouthfeel.
- Dark, rich, and full of roasted aromas
- Use Maris Otter as the base malt for rich, biscuity flavor
- Toast your oats for a ½ hour at 300 for increased “oatiness”
- Use some crystal malt to impart some sweetness.
- Black malt, chocolate malt, or roasted barley to impart the inky blackness.
- Think balance: This is a middle of the road beer, not too sweet and not too bitter
- English hops all the way: EKG, Fuggles, Target, Northdown, challenger
- Use White labs 002, or Wyeast 1968, start at 67, let rise to 70 after a few days.

20A: American porter

- Watch the roast character!
- Use North American 2-row or Pale malt for a slightly fuller malt character
- Higher mash temps: 151-156 depending on the yeast.
- Lots of room for interpretation on the specialty malts
- Highly kilned malts: chocolate, black patent, or roasted barley.
- Hop flavor can vary from low or high, but this isn't a BLACK IPA
- Fermentation should be clean, and well attenuated.
- Acceptable yeasts for clean, high attenuation: 1056, US05, WLP001
- Yeast to add some complexity: WLP004 (Irish ale) WLP002 (english ale) Wyeast 1968 (london ale)