Dry Irish Stout category 15B
Irish Extra Stout category 15C

Dry Irish Stout

- Guinness
- Character
    -
    - Roast barley, flaked barley, pale malt
    - Chocolate and other dark grains
    - Lower in strength than Irish Extra stout but with similar flavors
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Spec	Dry Irish Stout	Irish Extra Stout
OG	1.036-1.044	1.052-1.062
FG	1.007-1.011	1.010-1.014
IBU	25-45	35-50
SRM	25-40	25-40
ABV	4.0 - 4.5%	5.5 - 6.5%

- Dublin stouts use roasted barley and are more bitter
- Cork stouts are a little closer to london stouts and are sweeter and less bitter
- Black beer with pronounced roasted flavor similar to coffee
- Can be balanced (a little malty sweetness) to bitter and quite dry
- Draught versions are often on nitro and will be creamy
- Aroma
    - Primarily Coffee like
    - Slight dark chocolate, cocoa and/or roasted grain secondary notes
- Appearance:
    - Jet black to deep brown
- Flavor:
    - Roast grain with a drying hop bitterness
    - Dry coffee like finish for Dublin varieties or balanced with a little malty sweetness for Cork styles
    - Medium to no hop flavor, earthy when present
- Mouthfeel:
    - medium-light to medium full body

My Irish Stout recipe,

- 63% English Pale Malt
- 25% Flaked Barley
- 12% British Roasted Barley (consider adding at end of mash to avoid harshness, or adjust mash Ph)
- OG: 1.042
- FG 1.011

- IBU 40
- SRM 50
- ABV 4.1%
- EKG @ 60 min 40 IBU
- Mash 150F
- 60 min Boil
- WLP004 Irish Ale Yeast, pitch @64F, ramp to 72F

Dublin water profile: Ca 110, Mg 4, Na 12, Cl 19, So4 53, HCO3: 280

Serving Beer on Nitrogen:

- Nitro will add creaminess, so lighter bodied beers are better suited
- Compared to CO2, there will be less aroma since CO2 lifts aroma to your nose.
- Nitro will diminish perception of hop bitterness
- Equipment:
    - Nitro tank
        - Fill with Beer Gas: 75% nitrogen 25% CO2
        - Colorado Compressed Gases can fill bottles
        - Not as compressable as pure CO2
        - Has to be larger than a CO2 tank to hold any usable amount
        - Usually filled to 2250 PSI, so they're thicker
    - Nitro regulator
        - Different threading, left handed threads
        - Handles higher pressures
    - Stout faucet
        - Has a restrictor plate inside that blocks the flow of beer
        - Small holes cause turbulence which create that signature cascading head
        - This means the beer has to be pushed harder (~30psi)
    - Diffusion Stone (optional)
        - A tube connected to the gas inlet of the keg
        - Diffusion stone at the bottom of the keg
- Carbonation
    - First force carb with CO2: 1.0 volumes
        - Barely any, if at all
        - Higher levels of CO2 will make the beer un-pourable
        - For homebrew, make sure fermentation is done
    - Second add Nitro
        - 30 PSI
        - Feed and bleed
        - Go slow
- Serving
    - Line lengths balanced for CO2 will work fine for Nitro
    - Pour into a tilted glass until ¾ full
    - Close the faucet and put the glass down to let the head settle
    - Then top up so the head is at the top of the glass

Upcoming Competitions/Events:

- 2/22: Peterson Fest
- 2/22: Sweethearts Revenge, in Loveland
- 3/8/19: Peak-to-Peak pro-am in Longmont