

Sweet Darkness

Category Stout

Recipe Type Extract

Fermentables

7 lbs Australian light syrup

1 lbs chocolate malt

1.5 lbs black patent

12 oz crystal malt

Hops

2 oz Kent Goldings hops (whole leaf)

Other

12 oz lactose

1 tsp salt

1 tsp citric acid

Yeast (your choice)

Procedure Bring the wort to boil (water and syrup to make 3 gallons), then add crystal. Boil 10 minutes, then add hops. Boil 5 minutes. Turn off heat and add chocolate and black patent malt in a grain bag. Steep about 10 minutes. Sparge grain bag with about 2 gallons of boiling water. Add lactose.

Chill and pitch. When fermented, try priming with 3/4 cup of light dry malt extract.