dry stout

Irish Stout (15 B)

Type: All Grain
Batch Size: 25,00 l
Boil Size: 32,00 l
Boil Time: 60 min
End of Boil Vol: 26,00 l
Final Bottling Vol: 22,00 l
Fermentation: Ale, Two Stage

Date: 21 Jan 2016
Brewer: Steven
Asst Brewer:
Equipment: Bryghuset NÃ¸rreslet
Efficiency: 72,00 %
Est Mash Efficiency: 72,0 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
3,89 kg	Pale Ale (BestMälz) (5,0 EBC)	Grain	1	75,7 %
0,42 kg	Roasted Barley (591,0 EBC)	Grain	2	8,2 %
0,39 kg	Barley, Flaked (3,3 EBC)	Grain	3	7,6 %
0,35 kg	Chocolate Wheat (Weyermann) (817,5 EBC)	Grain	4	6,9 %
0,09 kg	Caraaroma (256,1 EBC)	Grain	5	1,7 %
65,55 g	Helga (Southern Hallertau) [5,50 %] - Boil 60,0 min	Hop	6	38,4 IBUs
19,31 g	Cascade [5,50 %] - Boil 5,0 min	Hop	7	2,5 IBUs
2,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	8	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,043 SG
Est Final Gravity: 1,009 SG
Estimated Alcohol by Vol: 4,5 %
Bitterness: 40,9 IBUs
Est Color: 68,4 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, Batch Sparge
Sparge Water: 23,73 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 5,15 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 16,42 l of water at 69,5 C	64,4 C	75 min

Sparge: Batch sparge with 3 steps (0,40l, 11,67l, 11,67l) of 75,6 C water
Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 129,40 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2,3
Carbonation Used: Bottle with 129,40 g Corn Sugar
Age for: 30,00 days
Storage Temperature: 18,3 C

Notes

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