coffeestout

Sweet Stout (13 B)

Type: All Grain
Batch Size: 22,00 l
Boil Size: 26,48 l
Boil Time: 60 min
End of Boil Vol: 24,48 l
Final Bottling Vol: 20,50 l
Fermentation: Ale, Two Stage

Date: 12 Mar 2016
Brewer: Mr. Brew
Asst Brewer:
Equipment: 5,85 20L Braumeister
Efficiency: 72,00 %
Est Mash Efficiency: 76,9 %
Taste Rating: 30,0



Taste Notes:

Prepare for Brewing

- ◯ Clean and Prepare Brewing Equipment
- ◯ Total Water Needed: 32,49 l
- ◯ Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
4,00 kg	Fuglsang pilsnermalt økologisk (3,9 E…	Grain	1	66,7 %
0,90 kg	Mun-Crystal (150,0 EBC)	Grain	2	15,0 %
0,40 kg	Cara-Amber Weyermann (70,0 EBC)	Grain	3	6,7 %
0,40 kg	Carafa Special Weyermann (900,0 EBC)	Grain	4	6,7 %
0,30 kg	Oats, Flaked (2,0 EBC)	Grain	5	5,0 %

Mash Steps

Name	Description	Step Temperature	Step Time
add malt pipe	Add 27,27 l of water and heat to 40,0…	40,0 C	0 min
Protein Mode	Heat to 52,0 C over 5 min	52,0 C	20 min
Maltose mode	Heat to 63,0 C over 5 min	63,0 C	20 min
Saccharification 1	Heat to 73,0 C over 5 min	73,0 C	35 min
Mash Out	Heat to 78,0 C over 5 min	78,0 C	20 min

- ◯ Sparge Water Acid:
- ◯ Fly sparge with 5,22 l water at 78,0 C
- ◯ Add water to achieve boil volume of 26,48 l
- ◯ Estimated pre-boil gravity is 1,054 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
20,00 g	Target [11,00 %] - Boil 60,0 min	Hop	6	20,8 IBUs
10,00 g	Target [11,00 %] - Boil 10,0 min	Hop	7	3,8 IBUs

◯ Estimated Post Boil Vol: 24,48 l and Est Post Boil Gravity: 1,060 SG

Cool and Transfer Wort

◯ Cool wort to fermentation temperature
◯ Transfer wort to fermenter
◯ Add water if needed to achieve final volume of 22,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	SafAle English Ale (DCL/Fermentis #S…	Yeast	8	-

◯ Measure Actual Original Gravity _____ (Target: 1,060 SG)
◯ Measure Actual Batch Volume _____ (Target: 22,00 l)
◯ Add water if needed to achieve final volume of 22,00 l

Fermentation

◯ 12 Mar 2016 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)
◯ 16 Mar 2016 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)

Dry Hop and Bottle/Keg

◯ Measure Final Gravity: _____ (Estimate: 1,010 SG)
◯ Date Bottled/Kegged: 26 Mar 2016 - Carbonation: Bottle with 109,72 g Table Sugar
◯ Age beer for 30,00 days at 18,3 C
◯ 25 Apr 2016 - Drink and enjoy!

Notes

Laktose, 400 gram tilsættes ved slutningen af kogningen og opløses omhyggeligt

Kaffe, formalede bønner 80 gram, trækker i et døgn i 0,5L vand, filtreres og tilsættes ved starten af kølingen.

Vanille, 1,5 stænger flækkes, korn skrabes ud og sættes til 1dl vodka. stænger skæres i passende stykker og tilsættes korn og vodka. Trækker i 2-5 døgn og tilsættes ved sekundær gæringen.