

Brewsheet: B057: Stout

Dry Stout / Klassisk Irsk Stout

Type: All Grain **Date:** 24-04-2011
Batch Size: 55,00 L **Brewer:** Erik Borg
Boil Size: 67,49 L **Asst Brewer:**
Boil Time: 60 min **Equipment:** Eriks ny udstyr 55 l
Taste Rating(out of 50): 35,0 **Brewhouse Efficiency:** 78,00
Taste Notes:

Prepare for Brewing	
	Prepare Yeast Starter
	Clean and Prepare Brewing Equipment
	Prepare 78,73 L Water for Brewing

Mash or Steep Grains			
<u>Ingredients for Mashing</u>			
Amount	Item	Type	% or IBU
6,00 kg	Pale Malt (Weyermann) (6,5 EBC)	Grain	53,43 %
0,90 kg	Peated malt (Smoked) (3,3 EBC)	Grain	8,01 %
1,00 kg	Barley, Flaked (3,5 EBC)	Grain	8,90 %
1,00 kg	Black (1500,0 EBC)	Grain	8,90 %
0,75 kg	Oats, Flaked (2,0 EBC)	Grain	6,68 %
0,60 kg	Melanoidin 40 (40,0 EBC)	Grain	5,34 %
0,50 kg	Coffee 250 (250,0 EBC)	Grain	4,45 %
0,48 kg	Coffee 500 (500,0 EBC)	Grain	4,27 %
<u>Mæskeprogram</u>			
Step Time	Name	Description	Step Temp
60 min	Forsukring	Add 33,69 L of water at 71,8 C	66,0 C
10 min	Udmæskning	Heat to 78,0 C over 10 min	78,0 C
Sparge with 45,04 L of 78,0 C water.			

Boil Wort			
Add water to achieve boil volume of 67,49 L			
Estimated pre-boil gravity is 1,043			
<u>Boil Ingredients</u>			
Boil	Amount	Item	Type
60 min	70,00 gm	Pilgrim [11,50 %] (60 min)	Hops
10 min	40,00 gm	Goldings, East Kent [5,90 %] (10 min)	Hops
10 min	7,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc
10 min	11,00 gm	Servomyces Mix (Boil 10,0 min)	Misc
10 min	13,00 gm	Klar urt (Boil 10,0 min)	Misc
1 min	10,00 gm	Pilgrim [11,75 %] (1 min)	Hops

1 min	15,00 gm	Goldings, East Kent [5,90 %] (1 min)	Hops
0 min	5,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc

Cool and Prepare Fermentation			
Cool wort to fermentation temperature			
Transfer wort to fermenter			
Add water to achieve final volume of 55,00 L			
Ingredients for Fermentation			
Amount	Item	Type	% or IBU
1 Pkgs	SafBrew Specialty Ale (Fermentis #T-58, 25g)	Yeast-Ale	
2 Pkgs	SafBrew Specialty Ale (Fermentis #T-58, 11,5g)	Yeast-Ale	
Measure Actual Original Gravity _____ (Target: 1,048 SG)			
Measure Actual Batch Volume _____ (Target: 55,00 L)			

Fermentation	
24-04-2011	- Primary fermentation (14 days at 22,0 C)
N/A	- Secondary fermentation (0 days at 20,0 C)
N/A	- Tertiary Fermentation (0 days at 20,0 C)
Prepare for Bottling/Kegging	
Measure Final Gravity: _____ (Estimate: 1,013 SG)	
08-05-2011	- Bottle beer at 20,0 C with 273,4 gm of corn sugar.
Age beer for 42,0 days at 5,0 C	
19-06-2011	- Drink and enjoy!

Notes
Remove from inventory foretaget.
OG 12,3P, svarende til 1.048Ö.
FG 6,9P, svarende til 1.014Ö.
Næste gang skal der mæskes ved 65 grader for at få den tørrere.

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