

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:

Ingredients

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 %
70,00 gm	Pilgrim [11,50 %] (60 min)	Hops	32,2 IBU
40,00 gm	Goldings, East Kent [5,90 %] (10 min)	Hops	3,4 IBU
10,00 gm	Pilgrim [11,75 %] (1 min)	Hops	0,2 IBU
15,00 gm	Goldings, East Kent [5,90 %] (1 min)	Hops	0,2 IBU
5,50 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 min)	Misc	
7,00 gm	Yeast Nutrient (Boil 10,0 min)	Misc	
11,00 gm	Servomyces Mix (Boil 10,0 min)	Misc	
13,00 gm	Klar urt (Boil 10,0 min)	Misc	
1 Pkgs	SafBrew Specialty Ale (Fermentis #T-58, 25g)	Yeast-Ale	
2 Pkgs	SafBrew Specialty Ale (Fermentis #T-58, 11,5g)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1,048 SG **Measured Original Gravity:** 1,048 SG
Est Final Gravity: 1,013 SG **Measured Final Gravity:** 1,014 SG
Estimated Alcohol by Vol: 4,67 % **Actual Alcohol by Vol:** 4,43 %
Bitterness: 36,0 IBU **Calories:** 452 cal/l
Est Color: 91,0 EBC **Color:**
 Color

Mash Profile

Mash Name: Mæskeprogram **Total Grain Weight:** 11,23 kg
Sparge Water: 45,04 L **Grain Temperature:** 20,0 C
Sparge Temperature: 78,0 C **TunTemperature:** 20,0 C

Adjust Temp for Equipment: FALSE
Mash PH: 5,4 PH

<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

Mash Notes:

Carbonation and Storage

Carbonation Type: Corn Sugar **Volumes of CO2:** 2,1

Pressure/Weight: 273,4 gm **Carbonation Used:** -

Keg/Bottling Temperature: 20,0 C **Age for:** 42,0 days

Storage Temperature: 5,0 C

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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