

B102: Lakridsstout

Dry Stout (13 A)

Type: All Grain
Batch Size: 114,00 l
Boil Size: 126,68 l
Boil Time: 60 min
End of Boil Vol: 121,68 l
Final Bottling Vol: 108,00 l
Fermentation: My Aging Profile

Date: 11 Oct 2014
Brewer: Erik Borg
Asst Brewer:
Equipment: Eriks ny udstyr 108 l
Efficiency: 78,00 %
Est Mash Efficiency: 80,1 %
Taste Rating: 35,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
13,00 kg	Pale Ale Malt (Fuglsang) (7,0 EBC)	Grain	1	57,3 %
3,00 kg	Oats, Flaked (2,0 EBC)	Grain	2	13,2 %
2,00 kg	Peated malt (Smoked) (3,3 EBC)	Grain	3	8,8 %
1,90 kg	Chocolate Malt Pale (Thomas Fawcett) (550,0 EBC)	Grain	4	8,4 %
1,50 kg	Black Malt (Thomas Fawcett) (1300,0 EBC)	Grain	5	6,6 %
1,30 kg	Melanoidin (Weyermann) (59,1 EBC)	Grain	6	5,7 %
130,0 g	Pilgrim [11,50 %] - Boil 60,0 min	Hop	7	31,0 IBUs
32,00 g	Klar urt (Boil 10,0 mins)	Fining	8	-
123,00 g	Licorice, English (Boil 10,0 mins)	Flavor	9	-
80,0 g	Goldings, East Kent [5,40 %] - Boil 10,0 min	Hop	10	3,2 IBUs
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	11	-
30,0 g	Goldings, East Kent [5,40 %] - Boil 1,0 min	Hop	12	0,1 IBUs
9,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	13	-
1,0 pkg	SafAle English Ale (DCL/Fermentis #S-04, 65g) [24 ml]	Yeast	14	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,048 SG
Est Final Gravity: 1,010 SG
Estimated Alcohol by Vol: 4,9 %
Bitterness: 34,4 IBUs
Est Color: 76,1 EBC

Measured Original Gravity: 1,043 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,3 %
Calories: 398,6 kcal/l

Mash Profile

Mash Name: Mæskeprogram
Sparge Water: 81,31 l
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 22,70 kg
Grain Temperature: 20,0 C
Tun Temperature: 20,0 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Forsukring	Add 68,10 l of water at 70,7 C	65,0 C	60 min
Udmæskning	Heat to 78,0 C over 15 min	78,0 C	10 min

Sparge: Fly sparge with 81,31 l water at 78,0 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 0,68 bar
Keg/Bottling Temperature: 3,0 C
Fermentation: My Aging Profile

Volumes of CO2: 2,4
Carbonation Used: Keg with 0,68 bar
Age for: 42,00 days
Storage Temperature: 3,0 C

Notes

Remove from inventory foretaget

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