

# 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:

### Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 149,41 l

### Mash or Steep Grains

#### Mash 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 %

#### 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

- Fly sparge with 81,31 l water at 78,0 C
- Add water to achieve boil volume of 126,68 l
- Estimated pre-boil gravity is 1,044 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU
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	-

- Estimated Post Boil Vol: 121,68 l and Est Post Boil Gravity: 1,048 SG

### Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 114,00 l

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	SafAle English Ale (DCL/Fermentis #S-04, 65g) [24 ml]	Yeast	14	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1,048 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 114,00 l)
- Add water if needed to achieve final volume of 114,00 l

### Fermentation

- 11 Oct 2014 - Primary Fermentation (21,00 days at 20,0 C ending at 20,0 C)

### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1,010 SG)
- Date Bottled/Kegged: 01 Nov 2014 - Carbonation: Keg with 0,68 bar
- Age beer for 42,00 days at 3,0 C
- 13 Dec 2014 - Drink and enjoy!

Notes

Remove from inventory foretaget

