

B108: Sort Lakrids

Dry Stout (13 A)

Type: All Grain
Batch Size: 114,00 l
Boil Size: 127,60 l
Boil Time: 60 min
End of Boil Vol: 119,60 l
Final Bottling Vol: 108,00 l
Fermentation: My Aging Profile

Date: 14 Mar 2015
Brewer: Erik Borg
Asst Brewer:
Equipment: Eriks ny udstyr 108 l
Efficiency: 78,00 %
Est Mash Efficiency: 78,7 %
Taste Rating: 35,0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 150,34 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
9,20 kg	Pale Ale Malt (Castle Malting) (8,5 EBC)	Grain	1	40,5 %
3,80 kg	Pale Ale Malt (Fuglsang) (7,0 EBC)	Grain	2	16,7 %
3,00 kg	Oats, Flaked (2,0 EBC)	Grain	3	13,2 %
2,00 kg	Peated malt (Smoked) (3,3 EBC)	Grain	4	8,8 %
1,90 kg	Chocolate Malt Pale (Thomas Fawcett) (550,0 EBC)	Grain	5	8,4 %
1,50 kg	Black Malt (Thomas Fawcett) (1300,0 EBC)	Grain	6	6,6 %
1,30 kg	Melanoidin (Weyermann) (59,1 EBC)	Grain	7	5,7 %

Mash Steps

Name	Description	Step Temperature	Step Time
Forsukring	Add 68,11 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 82,23 l water at 78,0 C
- Add water to achieve boil volume of 127,60 l
- Estimated pre-boil gravity is 1,043 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
70,0 g	Pilgrim [9,60 %] - Boil 60,0 min	Hop	8	14,3 IBUs
50,0 g	Pilgrim [11,50 %] - Boil 60,0 min	Hop	9	12,3 IBUs
100,00 g	Licorice, Powder (Boil 15,0 mins)	Flavor	10	-
32,00 g	Klar urt (Boil 10,0 mins)	Fining	11	-
80,0 g	Goldings, East Kent [5,40 %] - Boil 10,0 min	Hop	12	3,3 IBUs
23,00 g	Servomyces Mix (Boil 10,0 mins)	Other	13	-
30,0 g	Goldings, East Kent [5,40 %] - Boil 1,0 min	Hop	14	0,1 IBUs
9,00 kg	Flaskegas (kun for omkostningsberegning) (Boil 0,0 mins)	Other	15	-

- Estimated Post Boil Vol: 119,60 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	British Ale Yeast (71 g) (Mangrove Jack's #M07)	Yeast	16	-

- 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

- 14 Mar 2015 - Primary Fermentation (14,00 days at 20,0 C ending at 20,0 C)
- 28 Mar 2015 - Secondary Fermentation (9,00 days at 5,0 C ending at 5,0 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,011 SG)
- Date Bottled/Kegged: 06 Apr 2015 - Carbonation: Keg with 0,68 bar
- Age beer for 42,00 days at 3,0 C
- 18 May 2015 - Drink and enjoy!

Notes

Remove from inventory foretaget