

Super Stout 2010

American Stout

Type: All Grain

Batch Size: 12.50 gal

Boil Size: 15.67 gal

Boil Time: 70 min

Taste Rating(out of 50): 35.0

Taste Notes:

Date: 6/22/2011

Brewer: Mike Coisman

Asst Brewer:

Equipment: Brew Pot (15 Gal) and
Igloo/Gott Cooler (10 Gal)

Brewhouse Efficiency: 82.00

Ingredients

Amount	Item	Type	% or IBU
23.00 lb	Pale Malt (2 Row) US (2.0 SRM)	Grain	65.71 %
3.00 lb	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	8.57 %
3.00 lb	Munich Malt (9.0 SRM)	Grain	8.57 %
1.50 lb	Chocolate Malt (450.0 SRM)	Grain	4.29 %
1.00 lb	Caramunich Malt (56.0 SRM)	Grain	2.86 %
1.00 lb	Oats, Flaked (1.0 SRM)	Grain	2.86 %
1.00 lb	Wheat Malt, Bel (2.0 SRM)	Grain	2.86 %
0.75 lb	Black (Patent) Malt (500.0 SRM)	Grain	2.14 %
0.75 lb	Roasted Barley (300.0 SRM)	Grain	2.14 %
0.50 oz	Magnum [13.10 %] (60 min)	Hops	10.7 IBU
1.00 oz	Galena [13.10 %] (60 min)	Hops	19.2 IBU
1.00 oz	Northern Brewer [8.50 %] (60 min)	Hops	12.4 IBU
1.00 oz	Williamette [4.60 %] (5 min)	Hops	1.2 IBU

Beer Profile

Est Original Gravity: 1.082 SG

Measured Original Gravity: 1.010 SG

Est Final Gravity: 1.021 SG

Measured Final Gravity: 1.005 SG

Estimated Alcohol by Vol: 7.96 %

Actual Alcohol by Vol: 0.65 %

Bitterness: 43.5 IBU

Calories: 43 cal/pint

Est Color: 41.4 SRM

Color:



Mash Profile

Mash Name: Single Infusion,
Light Body, Batch Sparge

Total Grain Weight: 35.00 lb

Sparge Water: 1.86 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.0 F

TunTemperature: 72.0 F

Adjust Temp for Equipment:
TRUE

Mash PH: 5.4 PH

Single Infusion, Light Body, Batch Sparge

Step Time	Name	Description	Step Temp
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60 min	Mash In	Add 39.90 qt of water at 165.0 F	150.0 F
30 min	1	Add 19.95 qt of water at 207.5 F	167.0 F
30 min	3	Add 15.40 qt of water at 183.2 F	170.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Corn Sugar **Volumes of CO2:** 2.4
Pressure/Weight: 9.4 oz **Carbonation Used:** -
Keg/Bottling Temperature: 60.0 F **Age for:** 28.0 days
Storage Temperature: 52.0 F

Notes

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