

American Stout

American Stout

Type: All Grain
Batch Size: 11.00 gal
Boil Size: 13.33 gal
Boil Time: 60 min
Taste Rating(out of 50): 30.0
Taste Notes:


Date: 12/7/2013
Brewer: Everking
Asst Brewer:
Equipment: Everking 10G 1.0
Brewhouse Efficiency: 75.00

Ingredients

Amount	Item	Type	% or IBU
17.50 lb	Pale Malt (2 Row) US (2.0 SRM)	Grain	71.84 %
2.47 lb	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	10.14 %
1.56 lb	Chocolate Malt (350.0 SRM)	Grain	6.40 %
1.56 lb	Roasted Barley (300.0 SRM)	Grain	6.40 %
1.27 lb	Oats, Flaked (1.0 SRM)	Grain	5.21 %
2.50 oz	Galena [13.90 %] (60 min)	Hops	54.4 IBU
1.00 oz	Cascade [6.70 %] (20 min)	Hops	6.4 IBU
1.00 oz	Cascade [6.70 %] (15 min)	Hops	5.2 IBU
2.00 tsp	Irish Moss (Boil 10.0 min)	Misc	
2 Pkgs	American Ale (Wyeast Labs #1056)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.058 SG
Est Final Gravity: 1.014 SG
Estimated Alcohol by Vol: 5.74 %
Bitterness: 66.0 IBU
Est Color: 37.3 SRM

Measured Original Gravity: 1.062 SG
Measured Final Gravity: 1.020 SG
Actual Alcohol by Vol: 5.48 %
Calories: 282 cal/pint
Color:


Mash Profile

Mash Name: Single Infusion, Full Body, No Mash Out
Sparge Water: 8.74 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE

Total Grain Weight: 24.36 lb
Grain Temperature: 72.0 F
TunTemperature: 72.0 F
Mash PH: 5.4 PH

Single Infusion, Full Body, No Mash Out

Step Time	Name	Description	Step Temp
45 min	Mash In	Add 30.45 qt of water at 172.5 F	156.0 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: Kegged
(Forced CO2)

Volumes of CO2: 2.3

Pressure/Weight: 10.1 PSI

Carbonation Used: Keg

Keg/Bottling Temperature: 40.0 F

Age for: 30.0 days

Storage Temperature: 65.0 F

Notes

This recipe not brewed with BeerSmith

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