

Dry Stout

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Type: All Grain

Batch Size: 10.00 gal

Boil Size: 12.27 gal

Boil Time: 60 min

Taste Rating(out of 50): 35.0

Taste Notes:

Date: 2/21/2011

Brewer: Alex Cando

Asst Brewer:

Equipment: Brew Pot (7.5 gal) and Cooler (48 qt)

Brewhouse Efficiency: 70.00

Ingredients

Amount	Item	Type	% or IBU
14.00 lb	Pale Malt, Maris Otter (Thomas Fawcett) (3.0 SRM)	Grain	72.73 %
2.00 lb	Roasted Barley (Thomas Fawcett) (609.0 SRM)	Grain	10.39 %
1.00 lb	Acidulated (Weyermann) (1.8 SRM)	Grain	5.19 %
1.00 lb	Barley, Flaked (Thomas Fawcett) (2.0 SRM)	Grain	5.19 %
1.00 lb	Wheat - White Malt (Briess) (2.3 SRM)	Grain	5.19 %
0.25 lb	De-Bittered Black Malt (Dingemans) (550.0 SRM)	Grain	1.30 %
2.00 oz	Fuggles [4.80 %] (90 min)	Hops	18.9 IBU
2.00 oz	Fuggles [4.80 %] (60 min)	Hops	17.7 IBU
1.00 oz	Goldings, East Kent [4.50 %] (15 min)	Hops	4.1 IBU
1 Pkgs	Irish Ale (Wyeast Labs #1084)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.050 SG

Measured Original Gravity: 1.010 SG

Est Final Gravity: 1.013 SG

Measured Final Gravity: 1.005 SG

Estimated Alcohol by Vol: 4.79 %

Actual Alcohol by Vol: 0.65 %

Bitterness: 40.7 IBU

Calories: 43 cal/pint

Est Color: 44.3 SRM

Color:



Mash Profile

Mash Name: Single Infusion, Light Body, Batch Sparge

Total Grain Weight: 19.25 lb

Sparge Water: 8.81 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.0 F

TunTemperature: 72.0 F

Adjust Temp for Equipment: FALSE

Mash PH: 5.4 PH

Single Infusion, Light Body, Batch Sparge

Step Time	Name	Description	Step Temp
75 min	Mash In	Add 24.06 qt of water at 161.4 F	150.0 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: 7.6 oz **Carbonation Used:** -

Keg/Bottling Temperature: 60.0 F **Age for:** 28.0 days

Storage Temperature: 52.0 F

Notes

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