German Stout

Foreign Extra Stout

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 6.23 gal
Boil Time: 60 min
Taste Rating(out of 50): 44.0
Taste Notes:

Date: 4/7/2013
Brewer: Cory Ellis_FHBS
Asst Brewer:
Equipment: Lord Humongous
Brewhouse Efficiency: 72.00

Ingredients

Amount	Item	Type	% or IBU
6.25 lb	Pilsner (Weyermann) (1.7 SRM)	Grain	47.17 %
2.25 lb	Vienna Malt (3.5 SRM)	Grain	16.98 %
2.00 lb	Munich Malt (9.0 SRM)	Grain	15.09 %
1.00 lb	Carafa III (Weyermann) (525.0 SRM)	Grain	7.55 %
0.75 lb	Caraaroma (Weyermann) (178.0 SRM)	Grain	5.66 %
0.50 lb	Caramel Rye (Weyermann) (35.0 SRM)	Grain	3.77 %
0.50 lb	Caramunich I (Weyermann) (51.0 SRM)	Grain	3.77 %
1.00 oz	Merkur [16.20 %] (60 min)	Hops	48.0 IBU
1.00 tsp	Irish Moss (Boil 10.0 min)	Misc	
1 Pkgs	German Ale (Wyeast Labs #1007)	Yeast-Ale	
0.50 tsp	Yeast Nutrient (Primary 3.0 days)	Misc	

Beer Profile

Est Original Gravity: 1.064 SG
Est Final Gravity: 1.015 SG
Estimated Alcohol by Vol: 6.32 %
Bitterness: 48.0 IBU

Est Color: 43.0 SRM

Measured Original Gravity: 1.070 SG
Measured Final Gravity: 1.019 SG
Actual Alcohol by Vol: 6.67 %
Calories: 319 cal/pint

Color:

Mash Profile

Mash Name: BIAB, Medium Body
Sparge Water: 0.63 gal
Sparge Temperature: 168.1 F
Adjust Temp for Equipment: TRUE

Total Grain Weight: 13.25 lb
Grain Temperature: 72.0 F
TunTemperature: 72.0 F
Mash PH: 5.2 PH

BIAB, Medium Body

Step Time	Name	Description	Step Temp
75 min	Saccharification	Add 28.76 qt of water at 160.9 F	152.1 F
10 min	Mash Out	Heat to 168.0 F over 7 min	168.0 F

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a medium body beer profile.

Carbonation and Storage

Carbonation Type: Kegged (Forced CO2)

Volumes of CO2: 2.3

Pressure/Weight: 12.5 PSI

Carbonation Used: Keg

Keg/Bottling Temperature: 45.0 F

Age for: 30.0 days

Storage Temperature: 65.0 F

Notes

hypothetical Hans & Deiter stout

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