



Brewer's Friend Heading Recipe Stats Hops Summary

Expedition Stout Clone

Added By: **Anonymous**
 Method: **All Grain**
 Style: **American Stout**
 Boil Time: **60 min**
 Batch Size: **5.5 gallons** (*fermentor volume*)
 Boil Size: **7.5 gallons**
 Boil Gravity: **1.116** (*recipe based estimate*)
 Efficiency: **75%** (*brew house*)

Original Gravity: **1.158** Final Gravity: **1.049** ABV (standard): **14.35%**
 IBU (tinseth): **65.71** SRM (morey): **40** ■

Fermentables

Amount	Fermentable	PPG	°L	Bill %
23 lb	American - Pale 2-Row	37	1.8	73.5%
1 lb	Flaked Barley	32	2.2	3.2%
1.5 lb	American - Roasted Barley	33	300	4.8%
1 lb	American - Black Malt	28	500	3.2%
1 lb	American - Caramel / Crystal 80L	33	80	3.2%
0.5 lb	American - Chocolate	29	350	1.6%
3.3 lb	Liquid Malt Extract - Amber	35	10	10.5%
31.3 lb	Total			

Hops

Amount	Variety	Type	AA	Use	Time	IBU
2.5 oz	Centennial	Pellet	10	Boil	45 min	43.74
1.5 oz	Centennial	Pellet	10	Boil	30 min	21.97
0.5 oz	Centennial	Pellet	10	Boil	0 min	

Mash Guidelines

Amount	Description	Type	Temp	Time
42 qt		Infusion	151 F	30 min
Starting Mash Thickness: 1.5 qt/lb				

Yeast

Wyeast - London ESB Ale 1968

Attenuation (avg): 69% **Flocculation:** Very High
Optimum Temp: 64 - 72 °F **Starter:** Yes
Fermentation Temp: 65 °F **Pitch Rate:** 0.75 (*M cells / ml / ° P*)
 560 B cells required

This recipe is not shared.

Last Updated: 2013-07-25 14:45 UTC