

# American Stout

**Brew Type:** All Grain  
**Style:** American Stout  
**Batch Size:** 5.00 gal  
**Boil Volume:** 6.41 gal  
**Brewhouse Efficiency:** 75.00 %

**Date:** 2/20/2010  
**Brewer:** Homercidal  
**Assistant Brewer:**  
**Boil Time:** 60 min

## Brewing Steps

Check	Time	Step
	2/20/2010	Clean and prepare equipment.
	--	Measure ingredients, crush grains.
	--	Prepare 8.76 gal water for brewing
		<b>Prepare Ingredients for Mash</b>
		<b>Amount      Item      Type</b>
	--	15 lbs      Pale Malt (2 Row) US (2.0 SRM)      Grain
	--	1 lbs      Roasted Barley (300.0 SRM)      Grain
	--	8.0 oz      Caramel/Crystal Malt - 40L (40.0 SRM)      Grain
	--	8.0 oz      Caramel/Crystal Malt - 60L (60.0 SRM)      Grain
	--	8.0 oz      Chocolate Malt (350.0 SRM)      Grain
	2 min	<b>Mash Ingredients</b>
		<b>Mash In:</b> Add 5.47 gal of water at 166.7 F
	60 min	- Hold mash at 154.0 F for 60 min
	--	Drain Mash Tun
	--	Batch Sparge Round 1: Sparge with 3.29 gal of 168.0 F water.
	--	Add water to achieve boil volume of 6.41 gal
	--	Estimated Pre-boil Gravity is: 1.080 SG with all grains/extracts added
		<b>Boil Ingredients</b>
	Boil for 60 min	<b>Boil      Amount      Item      Type</b>
		60 min      2.00 oz      Amarillo Gold [8.50 %] (60 min)      Hops
		5 min      1.00 oz      Centennial [9.50 %] (5 min)      Hops
		<b>Steep Hops</b>
	--	<b>Amount      Item      Type</b>
	--	1.00 oz      Cascade [5.50 %] (0 min) (Aroma Hop-Steep)      Hops
	--	Cool wort to fermentation temperature
	--	Add water (as needed) to achieve volume of 5.00 gal
	--	Siphon wort to primary fermenter and aerate wort.
		<b>Add Ingredients to Fermenter</b>
	--	<b>Amount      Item      Type</b>
	--	2 Pkgs      California Ale (White Labs #WLP001)      Yeast-Ale
	2/20/2010	Measure Original Gravity: _____ (Estimate: 1.093 SG)
	2/20/2010	Measure Batch Volume: _____ (Estimate: 5.00 gal)
	4 days	Ferment in primary for 4 days at 68.0 F
	2/24/2010	Transfer to Secondary Fermenter
	7 days	Ferment in secondary for 7 days at 68.0 F
	3/3/2010	Measure Final Gravity: _____ (Estimate: 1.020 SG)
	--	Keg beer at 60.0 F at a pressure of 21.6 PSI
	4.0 Weeks	Age for 4.0 Weeks at 52.0 F
	3/31/2010	Sample and enjoy!

**Taste Rating (50 possible points): 42.5**