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ABarr Snaggletooth Stout

Category? *Stout*
Subcategory? *Dry Stout*
Recipe Type? *Extract*
Batch Size? *5 gal.*
Volume Boiled? *3.5 gal.*
Mash Efficiency? *72 %*
Total Grain/Extract? *7.69 lbs.*
Total Hops? *2.5 oz.*
Calories (12 fl. oz.)? *189.8*
Cost to Brew? *\$29.53 (USD)*
Cost per Bottle (12 fl. oz.)? *\$0.55 (USD)*


Ingredients:

0.25 lbs. American Chocolate Malt [info](#)
0.5 lbs. American Black Patent [info](#)
0.67 lbs. Roasted Barley [info](#)
0.58 lbs. Crystal Malt 80°L [info](#)
4 lbs. Liquid Dark Extract [info](#)
1.5 lbs. Liquid Light Extract [info](#)
.1875 lbs. Candi Sugar Clear [info](#)
1.25 oz. Cluster (Pellets, 6.8 %AA) boiled 60 min. [info](#)
0.75 oz. Cluster (Pellets, 6.8 %AA) boiled 15 min. [info](#)
0.50 oz. Mt. Hood (Pellets, 4 %AA) boiled 2 min. [info](#)
Yeast: *White Labs WLP023 Burton Ale* [info](#)

Style Comparison:

	Predicted	Dry Stout	Compliance
Original Gravity?	<i>1.048</i>	<i>1.036 - 1.050</i>	<i>100 %</i>
Terminal Gravity?	<i>1.010</i>	<i>1.007 - 1.011</i>	<i>100 %</i>
Color?	<i>32.23 °SRM</i>	<i>25.00 - 40.00 °SRM</i>	<i>100 %</i>
Bitterness?	<i>41.6 IBU</i>	<i>30.00 - 45.00 IBU</i>	<i>100 %</i>
Alcohol (%volume)?	<i>5.0 %</i>	<i>4.00 - 5.00 %</i>	<i>99 %</i>
100 % overall			

Extract/Fermentation:

	Apparent	Real
Original Extract?	<i>11.90 °Plato</i>	<i>11.90 °Plato</i>
Attenuation?	<i>79.1 %</i>	<i>64.2 %</i>

Extract?	2.49 °Plato	4.26 °Plato
	% Weight	% Volume
Alcohol?	3.9 %	5.0 %

Individual Malts/Adjuncts:

Only available with GOLD membership upgrade.

Individual Hops:

Only available with GOLD membership upgrade.

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