

Stout #0

Dry Stout (13 A)

Type: 100% Grão
Batch Size: 10,000 l
Boil Size: 12,293 l
Boil Time: 60 min
End of Boil Vol: 10,400 l
Final Bottling Vol: 10,000 l
Fermentation: Ale, Minha fermentação
Taste Notes:

Date: 23/08/15
Brewer: Roberto Caruso
Asst Brewer:
Equipment: Caruso 10 litros
Efficiency: 62,00 %
Est Mash Efficiency: 62,0 %
Taste Rating: 30,0



Ingredientes

Qtd	Nome	Tipo	#	%/IBU
1,700 kg	Pale Malt (2 Row) Bel (5,9 EBC)	Grão	1	77,3 %
0,200 kg	Barley, Flaked (3,3 EBC)	Grão	2	9,1 %
0,110 kg	Carafa Special III (Weyermann) (925,9 EBC)	Grão	3	5,0 %
0,110 kg	Chocolate Malt - Muntons (950,0 EBC)	Grão	4	5,0 %
0,080 kg	Black Barley (Briess) (985,0 EBC)	Grão	5	3,6 %
9,7 g	Galena [12,50 %] - First Wort 75,0 min	Lúpulo	6	41,1 IBUs
1,8 g	Pilot [11,50 %] - Fervura 30,0 min	Lúpulo	7	4,6 IBUs
1,0 pkg	Safale American (DCL/Fermentis #US-05) [50,3 ml]	Levedura	8	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,041 SG
Est Final Gravity: 1,009 SG
Estimated Alcohol by Vol: 4,2 %
Bitterness: 45,7 IBUs
Est Color: 80,8 EBC

Measured Original Gravity: 1,046 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 4,7 %
Calories: 427,1 kcal/l

Mash Profile

Mash Name: Single Infusion, Medium Body, Batch Sparge
Sparge Water: 8,758 l
Sparge Temperature: 75,56 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 2,200 kg
Grain Temperature: 22,22 C
Tun Temperature: 22,22 C
Mash PH: 5,20

Passos da Mostura

Nome	Descrição	Temperatura	Tempo
Mash In	Adicionar 5,737 l de água até 73,14 C	66,67 C	60 min

Sparge: Lavagem em lote com 2 passos (2,612l, 6,146l) de 75,56 C água

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Garrafa
Pressure/Weight: 53,52 g
Keg/Bottling Temperature: 21,11 C
Fermentation: Ale, Minha fermentação

Volumes of CO2: 2,3
Carbonation Used: Engarrafar com 53,52 g Table Sugar
Age for: 7,00 days
Storage Temperature: 10,00 C

Notes

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