

Red, White and Brew Stout

American Stout (20 B)

Type: All Grain

Batch Size: 10.00 gal

Boil Size: 12.32 gal

Boil Time: 60 min

End of Boil Vol: 11.72 gal

Final Bottling Vol: 9.50 gal

Fermentation: Ale, Two Stage

Taste Notes:

Date: 07 Mar 2023

Brewer:

Asst Brewer:

Equipment: BIAB - Brew Hardware

Efficiency: 70.00 %

Est Mash Efficiency: 78.8 %

Taste Rating: 30.0



Ingredients

Amt	Name	Type	#	%/IBU	Volume
14.10 gal	RO Water	Water	1	-	-
5.40 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	2	-	-
3.20 g	Calcium Chloride (Mash)	Water Agent	3	-	-
0.40 g	Baking Soda (Mash)	Water Agent	4	-	-
13 lbs	Pale Malt, Maris Otter (3.0 SRM)	Grain	5	53.6 %	1.02 gal
8 lbs	Munich II (Weyermann) (8.5 SRM)	Grain	6	33.0 %	0.63 gal
8.0 oz	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	7	2.1 %	0.04 gal
8.0 oz	Crystal, DRC® (Simpsons) (152.3 SRM)	Grain	8	2.1 %	0.04 gal
1 lbs 4.0 oz	Roasted Barley [Sparge] (475.0 SRM)	Grain	9	5.2 %	0.10 gal
1 lbs	Chocolate Rye Malt [Sparge] (250.0 SRM)	Grain	10	4.1 %	0.08 gal
1.85 oz	Hallertau Magnum [14.20 %] - Boil 60.0 min	Hop	11	32.3 IBUs	-
2.00 oz	Cascade [5.50 %] - Boil 10.0 min	Hop	12	8.5 IBUs	-
1.00 Items	Whirlfloc Tablet (Boil 5.0 mins)	Fining	13	-	-
2.00 oz	Cascade [5.50 %] - Steep/Whirlpool 15.0 min, 194.4 F	Hop	14	4.3 IBUs	-
2.00 oz	Chinook [12.10 %] - Steep/Whirlpool 15.0 min, 194.4 F	Hop	15	9.5 IBUs	-
1.0 pkg	Safale American (DCL/Fermentis #US-05) [50.28 ml]	Yeast	16	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.062 SG

Est Final Gravity: 1.013 SG

Estimated Alcohol by Vol: 6.5 %

Bitterness: 54.6 IBUs

Est Color: 33.7 SRM

Measured Original Gravity: 1.046 SG

Measured Final Gravity: 1.010 SG

Actual Alcohol by Vol: 4.7 %

Calories: 151.6 kcal/12oz

Mash Profile

Mash Name: BIAB, Medium Body

Sparge Water: 0.16 gal

Sparge Temperature: 168.1 F

Adjust Temp for Equipment: FALSE

Est Mash PH: 5.47

Measured Mash PH: 5.20

Total Grain Weight: 24 lbs 4.0 oz

Grain Temperature: 72.0 F

Tun Temperature: 72.0 F

Target Mash PH: 5.20

Mash Acid Addition: None

Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 55.72 qt of water at 157.8 F	152.0 F	90 min
Mash Out	Heat to 168.0 F over 7 min	168.0 F	10 min

Sparge: If steeping, remove grains, and prepare to boil wort

Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash.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.