

Stout posebryg

Foreign extra stout (9 C)

Type: All Grain
Batch Size: 19,00 L
Boil Size: 28,12 L
Boil Time: 60 min
End of Boil Vol: 22,75 L
Final Bottling Vol: 17,49 L
Fermentation: Ale, Two Stage

Date: 22 Apr 2019
Brewer: MortenBryg
Asst Brewer:
Equipment: BIAB - Standard 5 Gal/19 l Batch
Efficiency: 70,00 %
Est Mash Efficiency: 80,5 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
5,00 kg	Vienna Malt (Weyermann) (5,9 EBC)	Grain	1	76,9 %	3,26 L
0,50 kg	Chateau Cafe (500,0 EBC)	Grain	2	7,7 %	0,33 L
0,50 kg	Chateau Special B (300,0 EBC)	Grain	3	7,7 %	0,33 L
0,40 kg	Chocolate Malt (Thomas Fawcett) (1000,8 EBC)	Grain	4	6,2 %	0,26 L
0,10 kg	Oats, Flaked (2,0 EBC)	Grain	5	1,5 %	0,07 L
20,00 g	El Dorado [12,40 %] - Boil 60,0 min	Hop	6	26,8 IBUs	-
20,00 g	El Dorado [12,40 %] - Boil 15,0 min	Hop	7	13,3 IBUs	-
1,00 Items	Protafloc (Boil 10,0 mins)	Fining	8	-	-
1,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	9	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,074 SG
Est Final Gravity: 1,018 SG
Estimated Alcohol by Vol: 7,6 %
Bitterness: 40,1 IBUs
Est Color: 95,9 EBC

Measured Original Gravity: 1,073 SG
Measured Final Gravity: 1,020 SG
Actual Alcohol by Vol: 7,1 %
Calories: 706,0 kcal/l

Mash Profile

Mash Name: Single Infusion, Light Body, No Mash Out
Sparge Water: 12,63 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,30
Measured Mash PH: 0,00

Total Grain Weight: 6,50 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 22,00 L of water at 71,9 C	66,0 C	60 min

Sparge: Fly sparge with 12,63 L water at 75,6 C

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

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 93,59 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 93,59 g Table Sugar
Carbonation (from Meas Vol): Bottle with 90,99 g Table Sugar
Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand

Tilsættes lakrids i rom i secondary.

Hvis lakridspulver max. 2g/L

Refrag start boil 1059

OG 1066 (hydg 073)

21,5L start boil

20L end boil

Kogte 50 minutter og belv sat til naturlig afkøling til det andet bryg var færdig med kølespiralen.

Sparge ca. 6L

Vi havde meget svært ved at håndtere malt mængden efter mæsk. 6,5 kg er for meget malt til posebryg.

Tilsat 45g engelsk lakrids opløst i ca. 35cl rom ved flaskning.

7g Rørsukker/L

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