

85 Stout

Sweet stout (8 B)

Type: All Grain
Batch Size: 30,00 L
Boil Size: 35,81 L
Boil Time: 60 min
End of Boil Vol: 32,81 L
Final Bottling Vol: 28,50 L
Fermentation: Ale, Two Stage

Date: 06 Dec 2020
Brewer: MortenBryg
Asst Brewer:
Equipment: Brewster Beacon 70
 Mortenbryg version
Efficiency: 70,00 %
Est Mash Efficiency: 73,5 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
7,00 kg	Vienna (8,0 EBC)	Grain	1	63,1 %	4,56 L
2,00 kg	Pilsner (4,5 EBC)	Grain	2	18,0 %	1,30 L
0,90 kg	Chateau Cafe (500,0 EBC)	Grain	3	8,1 %	0,59 L
0,50 kg	Chateau Special B (300,0 EBC)	Grain	4	4,5 %	0,33 L
0,50 kg	Chocolate Malt (886,5 EBC)	Grain	5	4,5 %	0,33 L
0,20 kg	Roasted Barley (1500,0 EBC)	Grain	6	1,8 %	0,13 L
30,00 g	Centennial [10,20 %] - Boil 60,0 min	Hop	7	20,9 IBUs	-
20,00 g	Cascade [5,70 %] - Boil 60,0 min	Hop	8	7,8 IBUs	-
46,00 g	Centennial [10,20 %] - Boil 20,0 min	Hop	9	19,4 IBUs	-
50,00 g	Cascade [5,70 %] - Boil 10,0 min	Hop	10	7,1 IBUs	-
1,00 Items	Protafloc (Boil 4,0 mins)	Fining	11	-	-
50,00 g	Cascade [5,70 %] - Boil 3,0 min	Hop	12	2,4 IBUs	-
2,0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23,66 ml]	Yeast	13	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,077 SG
Est Final Gravity: 1,022 SG
Estimated Alcohol by Vol: 7,4 %
Bitterness: 57,6 IBUs
Est Color: 107,2 EBC

Measured Original Gravity: 1,060 SG
Measured Final Gravity: 0,000 SG
Actual Alcohol by Vol: 0,0 %
Calories: 0,0 kcal/l

Mash Profile

Mash Name: Fuld skruer på krop
Sparge Water: 9,21 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: TRUE
Est Mash PH: 5,36
Measured Mash PH: 0,00

Total Grain Weight: 11,10 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 Step	Add 48,42 L of water at 74,0 C	68,0 C	20 min
Mash Step	Add 0,00 L of water at 72,0 C	72,0 C	50 min
Mash out	Heat to 77,0 C over 4 min	77,0 C	25 min

Sparge: Fly sparge with 9,21 L water at 75,6 C

Mash Notes:

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 152,54 g
Keg/Bottling Temperature: 21,1 C

Volumes of CO2: 2,3
Carbonation Est: Bottle with 152,54 g
 Table Sugar
Carbonation (from Meas Vol): Bottle

Fermentation: Ale, Two Stage

with 0,00 g Table Sugar

Fermenter:

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand 23L

En del malt bitterhed. Derfor forsigtig humle bitterhed.

S-04: 74-82% Fast 9-11% ideally 15-20°C

Sparge ca. 7L

Der var noget helt galt med vandberegningen på den nye brygger.

46,5L pre boil. med SG 1055 på refraktometer

Vi tog 5L ud i en gryde for at koge det mere ind.

Det blev kogt ind til ca. 2,5L og hældt tilbage ved 5 min.

41L end boil ifølge stigrøret.

26L i stor spand

12,5L i lille spand

3 dage i gærskab ved 17 grader væske. Derefter hæves til 19 grader.

Gærring startede langsomt. 8/12 var der fuld blus på.

23/12 3/4 tsk. sorte peberkorn, en tørret stjerneanis og skallen af en økologisk appelsin (Skrællet med kartoffelskræller) lagt i vodka.

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