

Sausage Stout

Dry Stout (13 A)

Type: All Grain
Batch Size: 5.00 gal
Boil Size: 6.53 gal
Boil Time: 60 min
End of Boil Vol: 5.99 gal
Final Bottling Vol: 4.60 gal
Fermentation: Ale, Single Stage

Date: 02 Aug 2016
Brewer: Dave Russell
Asst Brewer:
Equipment: Pot and Cooler (5 Gal/19 L) - All Grain
Efficiency: 38.00 %
Est Mash Efficiency: 43.7 %
Taste Rating: 30.0



Taste Notes:

Ingredients

| Amt | Name | Type | # | %/IBU |
|------------|---|---------|----|-----------|
| 8.0 oz | Rice Hulls (0.0 SRM) | Adjunct | 1 | 4.7 % |
| 4 lbs | Caramel/Crystal Malt - 20L (20.0 SRM) | Grain | 2 | 37.7 % |
| 12.0 oz | Honey Malt (25.0 SRM) | Grain | 3 | 7.1 % |
| 11.2 oz | Biscuit Malt (23.0 SRM) | Grain | 4 | 6.6 % |
| 8.0 oz | Caramel/Crystal Malt - 10L (10.0 SRM) | Grain | 5 | 4.7 % |
| 8.0 oz | Chocolate Malt (350.0 SRM) | Grain | 6 | 4.7 % |
| 8.0 oz | Corn, Flaked (1.3 SRM) | Grain | 7 | 4.7 % |
| 8.0 oz | Oats, Flaked (1.0 SRM) | Grain | 8 | 4.7 % |
| 6.4 oz | Black (Patent) Malt (500.0 SRM) | Grain | 9 | 3.8 % |
| 4.0 oz | Barley, Flaked (1.7 SRM) | Grain | 10 | 2.4 % |
| 1.00 oz | Cascade [6.50 %] - Boil 45.0 min | Hop | 11 | 22.2 IBUs |
| 2 lbs | Sugar, Table (Sucrose) [Boil for 30 min](1.0 SRM) | Sugar | 12 | 18.9 % |
| 1.00 Items | Whirlfloc Tablet (Boil 15.0 mins) | Fining | 13 | - |
| 0.50 oz | Cascade [6.50 %] - Boil 5.0 min | Hop | 14 | 2.4 IBUs |
| 0.50 oz | Cluster [7.20 %] - Boil 5.0 min | Hop | 15 | 2.7 IBUs |
| 1.0 pkg | Nottingham Yeast (Lallemand #-) [23.66 ml] | Yeast | 16 | - |
| 1.00 tbsp | Yeast Nutrient (Primary 3.0 days) | Other | 17 | - |

Gravity, Alcohol Content and Color

Est Original Gravity: 1.039 SG
Est Final Gravity: 1.002 SG
Estimated Alcohol by Vol: 4.9 %
Bitterness: 27.4 IBUs
Est Color: 31.8 SRM

Measured Original Gravity: 1.039 SG
Measured Final Gravity: 1.012 SG
Actual Alcohol by Vol: 3.5 %
Calories: 129.1 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body, Batch Sparge
Sparge Water: 5.12 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.25
Measured Mash PH: 5.20

Total Grain Weight: 10 lbs 9.6 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

| Name | Description | Step Temperature | Step Time |
|---------|----------------------------------|------------------|-----------|
| Mash In | Add 10.75 qt of water at 168.2 F | 156.0 F | 45 min |

Sparge: Batch sparge with 3 steps (0.60gal, 2.26gal, 2.26gal) of 168.0 F water

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: 3.29 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Ale, Single Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 3.29 oz Table Sugar
Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

Created with BeerSmith