

# 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