

# American Stout AG (Dry)

American Stout (13 E)

**Type:** All Grain  
**Batch Size:** 5.25 gal  
**Boil Size:** 6.73 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 5.73 gal  
**Final Bottling Vol:** 5.00 gal  
**Fermentation:** Ale, Two Stage

**Date:** 11 May 2011  
**Brewer:** Kit  
**Asst Brewer:**  
**Equipment:** Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)  
**Efficiency:** 68.00 %  
**Est Mash Efficiency:** 71.2 %  
**Taste Rating:** 35.0



## Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.51 gal
- Mash Water Acid:

Mash or Steep Grains

## Mash Ingredients

Amt	Name	Type	#	%/IBU
10 lbs	Pale Ale Malt 2-Row (Briess) (3.5 SRM)	Grain	1	78.4 %
1 lbs	Barley, Flaked (Briess) (1.7 SRM)	Grain	2	7.8 %
12.0 oz	Chocolate (Briess) (350.0 SRM)	Grain	3	5.9 %
12.0 oz	Roasted Barley (Briess) (300.0 SRM)	Grain	4	5.9 %
4.0 oz	Black Malt - 6-Row (Briess) (500.0 SRM)	Grain	5	2.0 %

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.23 gal of water at 167.5 F	156.0 F	45 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.27gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.049 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Northern Brewer [8.50 %] - Boil 60.0 min	Hop	6	29.5 IBUs
1.00 oz	Hallertauer [4.80 %] - Boil 15.0 min	Hop	7	8.3 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.060 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.25 gal

## Pitch Yeast and Measure Gravity and Volume

### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Nottingham (Danstar #-) [23.66 ml]	Yeast	8	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.060 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

### Fermentation

- 11 May 2011 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 18 May 2011 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

### Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.017 SG)
- Date Bottled/Kegged: 25 May 2011 - Carbonation: Bottle with 4.20 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 24 Jun 2011 - Drink and enjoy!

### Notes