

Bourbon Barrel Stout AG (D)

American Stout (20 B)

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: 06 Jan 2017
Brewer:
Asst Brewer:
Equipment: Brew Pot (7.5 gal) and Igloo Cooler (10 Gal)
Efficiency: 68.00 %
Est Mash Efficiency: 71.2 %
Taste Rating: 30.0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 8.54 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
11 lbs	Pale Ale Malt 2-Row (Briess) (3.5 SRM)	Grain	1	84.6 %
8.0 oz	BlackSwaen Chocolate Wheat (The Swaen) (4...	Grain	2	3.8 %
8.0 oz	BlackSwaen Coffee (The Swaen) (220.0 SRM)	Grain	3	3.8 %
8.0 oz	CaraBrown (Briess) (55.0 SRM)	Grain	4	3.8 %
8.0 oz	Roasted Barley (Muntons) (525.0 SRM)	Grain	5	3.8 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.31 gal of water at 163.0 F	152.0 F	60 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.23gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.050 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1.00 oz	Nugget [13.00 %] - Boil 60.0 min	Hop	6	44.8 IBUs
1.00 oz	Perle [8.00 %] - Boil 30.0 min	Hop	7	21.2 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.061 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	Windsor Yeast (Lallemand #-) [23.66 ml]	Yeast	8	-

- Measure Actual Original Gravity _____ (Target: 1.061 SG)
- Measure Actual Batch Volume _____ (Target: 5.25 gal)
- Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 06 Jan 2017 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
- 13 Jan 2017 - Secondary Fermentation (7.00 days at 67.0 F ending at 67.0 F)

Secondary Ingredients

Amt	Name	Type	#	%/IBU
2.00 oz	American Oak Chips (Heavy Toast) (Secon...	Flavor	9	-

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.014 SG)
- Date Bottled/Kegged: 20 Jan 2017 - Carbonation: Bottle with 4.20 oz Corn Sugar
- Age beer for 30.00 days at 65.0 F
- 19 Feb 2017 - Drink and enjoy!

Notes