

Moo Stout (Dry)

Sweet Stout (13 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: 07 Aug 2010
Brewer:
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: 8.45 gal
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
9 lbs	2-Row (Pilot) (1.8 SRM)	Grain	1	67.9 %
1 lbs	Bonlander Munich Malt (Briess) (10.0 SRM)	Grain	2	7.5 %
12.0 oz	Caramel Malt - 60L (Briess) (60.0 SRM)	Grain	3	5.7 %
12.0 oz	Chocolate (Briess) (350.0 SRM)	Grain	4	5.7 %
12.0 oz	Muntons Roasted Barley (550.0 SRM)	Grain	5	5.7 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 4.08 gal of water at 167.5 F	156.0 F	45 min

- Sparge Water Acid:
- Batch sparge with 2 steps (Drain mash tun , 4.37gal) of 168.0 F water
- Add water to achieve boil volume of 6.73 gal
- Estimated pre-boil gravity is 1.052 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
1 lbs	Milk Sugar (Lactose) (0.0 SRM)	Sugar	6	7.5 %
1.00 oz	Magnum [10.00 %] - Boil 60.0 min	Hop	7	33.8 IBUs
1.00 oz	Goldings, East Kent [5.00 %] - Boil 5.0 min	Hop	8	3.4 IBUs

- Estimated Post Boil Vol: 5.73 gal and Est Post Boil Gravity: 1.064 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 Yeast (Lallemand #-) [23.66 ml]	Yeast	9	-

- Measure Actual Original Gravity _____ (Target: 1.064 SG)
 Measure Actual Batch Volume _____ (Target: 5.25 gal)
 Add water if needed to achieve final volume of 5.25 gal

Fermentation

- 07 Aug 2010 - Primary Fermentation (7.00 days at 67.0 F ending at 67.0 F)
 14 Aug 2010 - 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: 21 Aug 2010 - Carbonation: Bottle with 4.20 oz Corn Sugar
 Age beer for 30.00 days at 65.0 F
 20 Sep 2010 - Drink and enjoy!

Notes