

Greg's Stout 2023 - American Stout (13E)

Brewer

Date

Batch Size	5.500 gal	Boil Size	6.750 gal
Boil Time	1.000 hr	Efficiency	70%
OG	1.086 sg	FG	1.017 sg
ABV	9.7%	IBU	36.5 (Tinseth)
Color	52.1 srm (Morey)	Estimated calories (per 12 oz)	283

Fermentables

Name	Type	Amount	Mashed	Late	Yield	Color
Rahr - 2 Row Malt	Grain	15.000 lb	Yes	No	80%	2.0 srm
Candi Sugar, Dark	Sugar	2.000 lb	No	No	78%	275.0 srm
Rye Malt	Grain	1.000 lb	Yes	No	63%	5.0 srm
Special B Malt	Grain	1.000 lb	Yes	No	65%	160.0 srm
Chocolate Malt (Pale)	Grain	12.000 oz	Yes	No	71%	225.0 srm
Honey Malt	Grain	8.000 oz	Yes	No	80%	25.0 srm
Carafa II	Grain	3.000 oz	Yes	No	70%	412.0 srm
Black (Patent) Malt	Grain	2.000 oz	Yes	No	55%	500.0 srm
Total grain: 20.562 lb						

Hops

Name	Alpha	Amount	Use	Time	Form	IBU
Warrior	15.5%	1.000 oz	Boil	30.000 min	Pellet	27.4
Mount Hood	5.5%	2.000 oz	Boil	10.000 min	Pellet	9.2

Misc

Name	Type	Use	Amount	Time
Cacao Nibs	Flavor	Secondary	1.000 lb	0.000 s
Vanilla Beans	Flavor	Primary	0.212 oz	0.000 s

Yeast

Name	Type	Form	Amount	Stage
WLP007 - Dry English Ale	Ale	Liquid	2.37 tsp	Primary

Mash

Name	Type	Amount	Temp	Target Temp	Time
Conversion	Infusion	5.801 gal	169.569 F	152.000 F	1 hr
Final Batch Sparge	Infusion	3.212 gal	199.754 F	165.200 F	15 min

Notes

Leftovers