Mystery Mix Stout

American Stout (20 B)

Type: Partial Mash
Batch Size: 7.50 gal
Boil Size: 6.19 gal
Boil Time: 60 min
End of Boil Vol: 4.69 gal
Final Bottling Vol: 6.75 gal
Fermentation: Ale, Single Stage

Date: 27 Jul 2020
Brewer: Ed Dorroh
Asst Brewer:
Equipment: Extract - Large 10 Gal/38 l Batch
Efficiency: 72.00 %
Est Mash Efficiency: 81.6 %
Taste Rating: 30.0

Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
1 lbs 8.0 oz	Caramel/Crystal Malt - 77L (77.0 SRM)	Grain	1	10.1 %
1 lbs	Chocolate Malt (450.0 SRM)	Grain	2	6.8 %
1 lbs	Munich Malt - 10L (10.0 SRM)	Grain	3	6.8 %
1 lbs	Roasted Barley (300.0 SRM)	Grain	4	6.8 %
1 lbs	Wheat Malt, Dark (9.0 SRM)	Grain	5	6.8 %
8.0 oz	Oats, Flaked (1.0 SRM)	Grain	6	3.4 %
8 lbs 12.8 oz	Light Dry Extract [Boil] (8.0 SRM)	Dry Extract	7	59.5 %
1.00 oz	Magnum [14.60 %] - Boil 60.0 min	Hop	8	21.3 IBUs
0.75 oz	El Dorado [15.00 %] - Boil 60.0 min	Hop	9	16.4 IBUs
0.75 oz	Cascade [8.90 %] - Boil 15.0 min	Hop	10	4.4 IBUs
0.50 oz	Styrian Goldings [2.60 %] - Boil 15.0 min	Hop	11	0.9 IBUs
1.00 oz	Goldings, East Kent [5.70 %] - Boil 5.0 min	Hop	12	1.7 IBUs
1.00 oz	Hallertauer Mittelfrueh [4.00 %] - Boil 5.0 min	Hop	13	1.2 IBUs
2.0 pkg	Dry English Ale (White Labs #WLP007) [35.49 ml]	Yeast	14	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.071 SG
Est Final Gravity: 1.018 SG
Estimated Alcohol by Vol: 7.1 %
Bitterness: 45.9 IBUs
Est Color: 38.1 SRM

Measured Original Gravity: 0.000 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: -74.4 %
Calories: 34.4 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Full Body, Batch Sparge
Sparge Water: 5.03 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 4.83
Measured Mash PH: 5.20

Total Grain Weight: 14 lbs 12.8 oz
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step
Mash In	Add 11.50 qt of water at 164.0 F	156.0 F	45 m

Fermentation: Ale, Single Stage
Fermenter:

Age for: 30.00 days
Storage Temperature: 65.0 F

Notes

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