Sucuri Stout - Dry Stout (13A)

Brewer	FreeBrewers			
Date	05/22/2013			
Batch Size	52.844 L		**Boil Size**	53.844 L
Boil Time	60.000 min		**Efficiency**	67%
OG	1.048		**FG**	1.012
ABV	4.7%		**Bitterness**	30.0 IBU (Tinseth)
Color	38.3 srm (Morey)		**Calories (per 12 oz.)**	160

Fermentables

Name	Type	Amount	Mashed	Late	Yield	Color
Black Barley	Grain	700.000 g	Yes	No	78%	500.0 srm
Pilsen Agraria	Grain	8.600 kg	Yes	No	78%	3.2 srm
Weyermann - Pale Wheat Malt	Grain	3.000 kg	Yes	No	85%	2.4 srm
Chocolate Malt Belga (Castle Malting)	Grain	1.000 kg	Yes	No	0%	300.6 srm
Special B Malt	Grain	200.000 g	Yes	No	65%	160.0 srm

Total grain: 13.500 kg

Hops

Name	Alpha	Amount	Use	Time	Form	IBU
Magnum	13.5%	50.000 g	Boil	60.000 min	Pellet	30.0

Misc

Name	Type	Use	Amount	Time
Calcium Carbonate	Water Agent	Mash	10.000 g	0.000 s
Whirlfloc (tablet)	Fining	Boil	4.600 g	0.000 s

Yeast

Name	Type	Form	Amount	Stage
Safale S-05	Ale	Dry	150.000 mL	Primary

Mash

Name	Type	Amount	Temp	Target Temp	Time
Saccharification	Infusion	71.490 L	72.100 C	66.700 C	75.000 min
Mash out	Infusion	0.000 mL	75.600 C	72.100 C	10.000 min

Instructions

1. Add 700.000 g Black Barley, 8.600 kg Pilsen Agraria, 3.000 kg Weyermann - Pale Wheat Malt, 1.000 kg Chocolate Malt Belga (Castle Malting), 200.000 g Special B Malt, to the mash tun.
2. Bring 71.490 L water to 72.100 C.
3. Add 71.490 L water at 72.100 C to mash to bring it to 66.700 C. Hold for 75.000 min.
4. Increase the temperature to 75.600 C. Hold for 10.000 min.
5. Put 10.000 g Calcium Carbonate into mash for 0.000 s.
6. Bring the wort to a boil and hold for 60.000 min.
7. Put 50.000 g Magnum into boil for 60.000 min.

8. Stop boiling the wort.
9. Put 4.600 g Whirlfloc (tablet) into boil for 10 min.
10. You should have 52.844 L wort post-boil. You anticipate losing 0.000 mL to trub and chiller loss. The final volume in the primary is 52.844 L.
11. Cool wort and pitch Safale S-05 Ale yeast, to the primary.
12. Let ferment until FG is 1.012.
13. Transfer beer to secondary.