

Sucuri Stout - Dry Stout (13A)

Brewer	FreeBrewers					
Date	05/24/2013					
Batch Size	18.578 L	Boil Size	21.317 L			
Boil Time	60.000 min	Efficiency	67%			
OG	1.038	FG	1.010			
ABV	3.6%	Bitterness	44.6 IBU (Tinseth)			
Color	36.3 srm (Morey)	Calories (per 12 oz.)	126			

Fermentables

Name	Type	Amount	Mashed	Late	Yield	Color
Pale Malt (2 row) UK	Grain	2.270 kg	Yes	No	78%	3.0 srm
Barley, Flaked	Grain	910.000 g	Yes	No	70%	2.0 srm
Black Barley	Grain	450.000 g	Yes	No	78%	500.0 srm
Total grain: 3.630 kg						

Hops

Name	Alpha	Amount	Use	Time	Form	IBU
Goldings, East Kent	5%	63.800 g	Boil	60.000 min	Pellet	44.6

Misc

Name	Type	Use	Amount	Time
Irish Moss	Fining	Boil	10.000 mL	15.000 min

Yeast

Name	Type	Form	Amount	Stage
Irish Ale	Ale	Liquid	250.000 mL	Primary

Mash

Name	Type	Amount	Temp	Target Temp	Time
Conversion	Infusion	9.801 L	73.416 C	66.667 C	60.000 min
Batch Sparge	Infusion	16.404 L	79.695 C	74.000 C	15.000 min

Instructions

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1. Add 2.270 kg Pale Malt (2 row) UK, 910.000 g Barley, Flaked, 450.000 g Black Barley, to the mash tun.
 2. Bring 9.801 L water to 73.416 C, 16.404 L water to 79.695 C, for upcoming infusions.
 3. Add 9.801 L water at 73.416 C to mash to bring it to 66.667 C. Hold for 60.000 min.
 4. Add 16.404 L water at 79.695 C to mash to bring it to 74.000 C. Hold for 15.000 min.
 5. Bring the wort to a boil and hold for 60.000 min.
 6. Put 63.800 g Goldings, East Kent into boil for 60.000 min.
 7. Put 10.000 mL Irish Moss into boil for 15.000 min.
 8. Stop boiling the wort.
 9. You should have 19.528 L wort post-boil. You anticipate losing 950.000 mL to trub and chiller loss. The final volume in the primary is 18.578 L.
 10. Cool wort and pitch Irish Ale Ale yeast, to the primary.
 11. Let ferment until FG is 1.010.
 12. Transfer beer to secondary.