

Sucuri Stout



Style	Dry Stout	Date	qui mai 9 2013
Boil Time	60.000 min	Efficiency	67
Boil Volume	21.317 L	Preboil Gravity	1.035
Final Volume	18.578 L	Starting Gravity	1.038
IBU	44.6	Final Gravity	1.010
ABV	3.6%	Estimated calories(per 12 oz)	126

Instructions

Completed	Time	Step
	--	Add grains : <ul style="list-style-type: none">◦ 2.270 kg Pale Malt (2 row) UK,◦ 910.000 g Barley, Flaked,◦ 450.000 g Black Barley,
	--	Heat water : <ul style="list-style-type: none">◦ 9.801 L water to 73.416 C,◦ 16.404 L water to 79.695 C,
	75.000 min	Infusion - Conversion : Add 9.801 L water at 73.416 C to mash to bring it to 66.667 C. Hold for 60.000 min.
	15.000 min	Infusion - Batch Sparge : Add 16.404 L water at 79.695 C to mash to bring it to 74.000 C. Hold for 15.000 min.
	60.000 min	Start boil : Bring the wort to a boil and hold for 60.000 min.
	60.000 min	Hop addition : Put 63.800 g Goldings, East Kent into boil for 60.000 min.
	15.000 min	Misc addition : Put 10.000 mL Irish Moss into boil for 15.000 min.
	0.000 s	Flameout : Stop boiling the wort.
	--	Post boil : 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.
	--	Pitch yeast : Cool wort and pitch Irish Ale Ale yeast, to the primary.
	--	Ferment : Let ferment until FG is 1.010.
	--	Transfer to secondary : Transfer beer to secondary.

Actual PreBoil Volume:

Actual PreBoil Gravity:

PostBoil Volume:

PostBoil Gravity:

Volume into fermenter:

Notes