

Sucuri Stout



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|---------------------|------------|--------------------------------------|-----------------|
| Style | Dry Stout | Date | dom mai 26 2013 |
| Boil Time | 60.000 min | Efficiency | 67 |
| Boil Volume | 53.844 L | Preboil Gravity | 1.047 |
| Final Volume | 52.844 L | Starting Gravity | 1.048 |
| IBU | 30.0 | Final Gravity | 1.012 |
| ABV | 4.7% | Estimated calories(per 12 oz) | 160 |

Instructions

| Completed | Time | Step |
|-----------|------------|---|
| | -- | Add grains : <ul style="list-style-type: none">◦ 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, |
| | -- | Heat water : <ul style="list-style-type: none">◦ 71.490 L water to 72.100 C,◦ 0.000 mL water to 75.600 C, |
| | 85.000 min | Infusion - Saccharification : Add 71.490 L water at 72.100 C to mash to bring it to 66.700 C. Hold for 75.000 min. |
| | 10.000 min | Infusion - Mash out : Increase the temperature to 75.600 C. Hold for 10.000 min. |
| | -- | Misc addition : Put 10.000 g Calcium Carbonate into mash for 0.000 s. |
| | 60.000 min | Start boil : Bring the wort to a boil and hold for 60.000 min. |
| | 60.000 min | Hop addition : Put 50.000 g Magnum into boil for 60.000 min. |
| | -- | Flameout : Stop boiling the wort. |
| | -- | Misc addition : Put 4.600 g Whirlfloc (tablet) into boil for 10 min. |
| | -- | Post boil : 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. |
| | -- | Pitch yeast : Cool wort and pitch Safale S-05 Ale yeast, to the primary. |
| | -- | Ferment : Let ferment until FG is 1.012. |
| | -- | Transfer to secondary : Transfer beer to secondary. |

Actual PreBoil Volume:

Actual PreBoil Gravity:

PostBoil Volume:

PostBoil Gravity:

Volume into fermenter:

Notes
