

American Stout (#1708)

an All Grain **American Stout** by **brissonbrewing**

Fermentables

Amount	Fermentable	Use
10.0 lb	2-Row (US)	Mash
1.0 lb	Roasted Barley (US)	Mash
0.5 lb	Chocolate (US)	Mash
0.5 lb	Caramel/Crystal 120L (US)	Mash
0.5 lb	Biscuit (BE)	Mash

Hops

Amount	Hop	Time
1.0 oz	Simcoe (US)	60 min
1.0 oz	Willamette (US)	10 min
0.5 oz	Simcoe (US)	10 min

Yeasts

Name	Lab/Product
Dry English Ale Yeast	White Labs WLP007

Stats

Batch & Boil

Batch Size

6.5 gal

Boil Time

60 min

Properties

OG

1.051

FG

1.013

IBU

46

ABV

5.0% ↓

Color

31 SRM

Balance

Very Bitter

