

Lote 04- 01025 -Thoth B|

Foreign Extra Stout (16 D)

Type: All Grain

Batch Size: 90,00 L

Boil Size: 106,06 L

Boil Time: 60 min

End of Boil Vol: 104,17 L

Final Bottling Vol: 87,00 L

Fermentation: Ale, Two Stage-
JUCA

Date: 12 Jun 2025

Brewer: Thoth & Lucas

Asst Brewer: Lucas

Equipment: Thoth
Mash

Efficiency: 76,00 %

Est Mash Efficiency:
84,4 %

Taste Rating: 10,0



Taste Notes: Foi na brassagem lúpulo dry hoping tava guardado e o arroz não foi moido dum dia pro outro apenas de molho.

Nuânces iniciais ficaram top, sem chocolate avacalhado!

Ingredients

Amt	Name	Type	#	%/IBU	Volume
34,78 g	Sulfato de Cálcio CaSO ₄ IPA (M...	Water Agent	1	-	-
8,46 g	Sulfato Magnésio IPA e Maltosid...	Water Agent	2	-	-
7,52 g	Cloreto Cálcio CaCl IPA (Mash)	Water Agent	3	-	-
15,00 kg	eL JAGUAR 2025 (4,5 EBC)	Grain	4	53,6 %	9,78 L
5,00 kg	Arroz Rice KOK (2,0 EBC)	Grain	5	17,9 %	3,26 L
2,00 kg	CHÂTEAU CHOCOLAT 2024 te...	Grain	6	7,1 %	1,30 L
1,00 kg	CHÂTEAU CRYSTAL® 2025 (15...	Grain	7	3,6 %	0,65 L
1,00 kg	Chateau Black 2024 tem (1400,0...	Grain	8	3,6 %	0,65 L
0,50 kg	2025 CHÂTEAU SPECIAL B® (3...	Grain	9	1,8 %	0,33 L
0,50 kg	CHÂTEAU MUNICH 2024 (25,0...	Grain	10	1,8 %	0,33 L
0,50 kg	Cara Ambra Honey foi (70,0 EBC)	Grain	11	1,8 %	0,33 L
0,50 kg	Malte caradextrina 2025 (4,0 EBC)	Grain	12	1,8 %	0,33 L
0,50 kg	Oats, Flaked 2024 (2,0 EBC)	Grain	13	1,8 %	0,33 L
0,50 kg	WISK 2023 (3,0 EBC)	Grain	14	1,8 %	0,33 L
16,00 g	Aniz Estrelado (Mash 30,0 mins)	Spice	15	-	-
16,00 g	Nóz Moscada Final brassagen (...)	Spice	16	-	-
40,00 g	Ginger Root No Sparge! (Sparge...	Herb	17	-	-
50,00 g	Bravo [15,50 %] - First Wort 60,0...	Hop	18	18,5 IBUs	-
35,00 g	Patho 2024 [18,00 %] - First Wor...	Hop	19	15,1 IBUs	-
1,00 kg	Mandioca [Boil] (6,9 EBC)	Extract	20	3,6 %	0,71 L
40,00 g	Bravo [15,50 %] - Boil 27,0 min	Hop	21	9,8 IBUs	-
35,00 g	Patho 2024 [18,00 %] - Boil 27,0...	Hop	22	10,0 IBUs	-
0,00 g	Arruda Simbólico (Boil 10,0 mins)	Herb	23	-	-
1,91 g	ServoMyces (Boil 5,0 mins)	Other	24	-	-
0,00 oz	Guiné Simbólico (Boil 5,0 mins)	Spice	25	-	-
60,00 g	Ahhhroma 2024 35 min [17,87 %...	Hop	26	6,5 IBUs	-
60,00 g	Bravo 35min [15,50 %] - Steep/...	Hop	27	5,6 IBUs	-

3,0 pkg	FERMO Brew Berry 2024 1/4 (A...	Yeast	28	-	-
1,0 pkg	25gr SafAle German Ale 2024 3/...	Yeast	29	-	-
1,00 Items	CUSTOS (Bottling 7,0 days)	Other	30	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,071 SG

Est Final Gravity: 1,019 SG

Estimated Alcohol by Vol: 6,9 %

Bitterness: 65,5 IBUs

Est Color: 93,1 EBC

Measured Original Gravity:

1,071 SG

Measured Final Gravity:

1,022 SG

Actual Alcohol by Vol: 6,5 %

Calories: 689,0 kcal/l

Mash Profile

Mash Name: EnziMe ProFile - E.P- By Lucas

Sparge Water: 118,10 L

Sparge Temperature: 84,0 C

Adjust Temp for Equipment: TRUE

Est Mash PH: 5,45

Measured Mash PH: 5,45

Total Grain Weight: 28,00 kg

Grain Temperature: 66,0 C

Tun Temperature: 84,0 C

Target Mash PH: 5,20

Mash Acid Addition: None

Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
50° Temp!	Add 24,30 L of water and heat to 55,0 C...	55,0 C	9 min
IODO TEST	Add -0,00 L of water and heat to 65,0 C o...	65,0 C	30 min
Mash ...Add 9 L	Add 2,70 L of water and heat to 75,0 C o...	75,0 C	30 min

Sparge: Fly sparge with 118,10 L water at 84,0 C

Mash Notes: This mash profile é com foco nas enzimas dadas na pag. 8 Mostura do livrinho da Agrarária.

Testada nas #13 à #17

Carbonation and Storage

Carbonation Type: Bottle

Pressure/Weight: 465,64 g

Keg/Bottling Temperature: 21,1 C

Fermentation: Ale, Two Stage-JUCA

Fermenter:

Volumes of CO2: 2,3

Carbonation Est: Bottle with

465,64 g Table Sugar

Carbonation (from Meas Vol):

Bottle with 492,93 g Table Sugar

Age for: 30,00 days

Storage Temperature: 20,0 C

Notes

Relação 4/1 Água

Priming inverter com 4.21gr/l no barril e 4.81gr/l na garrafa Segunda batelada de inverter foi 4.63gr/l pois as gramas do inverter é feito sob regra de 3 de inverter em relação ao sugar (tem água) tudo por peso!

Envasada em 18/07/25 com 3,5gr/l no barril e 3gr/l na garrafa.

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