

# American Stout MSP - Prática

American Stout (20 B)

**Type:** Tudo Grão  
**Batch Size:** 21,50 L  
**Boil Size:** 28,35 L  
**Boil Time:** 63 min  
**End of Boil Vol:** 25,35 L  
**Final Bottling Vol:** 19,50 L  
**Fermentation:** Fermentação MSP

**Date:** 01/06/20  
**Brewer:** Maurício Posser  
**Asst Brewer:**  
**Equipment:** BIAB - Standard 5 Gal/19 l  
 Batch  
**Efficiency:** 70,00 %  
**Est Mash Efficiency:** 76,6 %  
**Taste Rating:** 30,0



## Taste Notes:

## Ingredientes

Qtd	Nome	Tipo	#	%/IBU	Volume
40,00 L	DMAE	Água	1	-	-
3,50 kg	Agrária Pale Ale (6,7 EBC)	Grão	2	56,5 %	2,28 L
1,00 kg	Pilsen (Agrária) (3,5 EBC)	Grão	3	16,1 %	0,65 L
0,50 kg	(pt) CHATEAU CRYSTAL® (150,1 EBC)	Grão	4	8,1 %	0,33 L
0,50 kg	Carafa II (Weyermann) (817,5 EBC)	Grão	5	8,1 %	0,33 L
0,50 kg	Roasted Barley (591,0 EBC)	Grão	6	8,1 %	0,33 L
0,20 kg	Oats, Flaked [Infusão] (2,0 EBC)	Grão	7	3,2 %	0,13 L
33,00 g	Nugget [11,90 %] - Fervura 63,0 min	Lúpulo	8	40,9 IBUs	-
30,00 g	Cascade [6,00 %] - Fervura 10,0 min	Lúpulo	9	6,7 IBUs	-
1,0 pkg	Safale American (DCL/Fermentis #US-05) [50,28 ml]	Levedura	10	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,059 SG  
**Est Final Gravity:** 1,012 SG  
**Estimated Alcohol by Vol:** 6,3 %  
**Bitterness:** 47,6 IBUs  
**Est Color:** 87,3 EBC

**Measured Original Gravity:** 1,060 SG  
**Measured Final Gravity:** 1,030 SG  
**Actual Alcohol by Vol:** 4,0 %  
**Calories:** 590,0 kcal/l

## Mash Profile

**Mash Name:** BIAB, MSP  
**Sparge Water:** 0,00 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** TRUE  
**Est Mash PH:** 5,36  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 6,20 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** Nenhum  
**Sparge Acid Addition:** Nenhum

## Etapas da Mostura

Nome	Descrição	Temperatura	Duração
Protein Rest	Adicionar 23,02 L de água a 56,0 C	52,0 C	10 min
Saccharification 1	Aquecer até 66,0 C no decurso de 13 min	66,0 C	44 min
Saccharification 2	Aquecer até 70,0 C no decurso de 10 min	70,0 C	35 min

**Sparge:** Remover grãos, e preparar para a fervura do mosto

**Mash Notes:** Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash. No active sparging is required. This is a pilsner mash profile that can be used for styles requiring high attenuation and/or modification.

## Carbonation and Storage

**Carbonation Type:** Garrafa  
**Pressure/Weight:** 114,70 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Fermentação MSP  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Usar 114,70 g Corn Sugar  
**Carbonation (from Meas Vol):** Usar 107,64 g Corn Sugar

**Age for:** 8,00 days

**Storage Temperature:** 22,0 C

Notes

*Created with [BeerSmith](#)*