

American Stout MSP - Teoria

American Stout (20 B)

Type: Tudo Grão
Batch Size: 21,50 L
Boil Size: 28,35 L
Boil Time: 60 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 60,0 min	Lúpulo	8	40,4 IBUs	-
30,00 g	Cascade [6,00 %] - Fervura 5,0 min	Lúpulo	9	3,7 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: 1,009 SG
Estimated Alcohol by Vol: 6,6 %
Bitterness: 44,1 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 64,0 C no decurso de 13 min	64,0 C	40 min
Saccharification 2	Aquecer até 70,0 C no decurso de 10 min	70,0 C	20 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Mash Notes: Brew in a bag method where the full boil volume is mashed within the boil vessel and then the grains are withdrawn at the end of the mash.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

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