



Rubus Cacao

13-E American Stout

Size: 5.0†gal
Efficiency: 86.0%
Attenuation: 85.0%

Original Gravity: 1.066
Terminal Gravity: 1.010
Color: 28.59
Alcohol: 7.32%
Bitterness: 15.3

Ingredients:

6.99†lb (62.5%) 2-Row Brewers Malt - added during mash
1.45†lb (12.9%) Vienna Malt - added during mash
0.96†lb (8.6%) Chocolate Malt - added during mash
0.72†lb (6.5%) 2-Row Caramel Malt 60L - added during mash
0.14†lb (1.3%) Roasted Barley - added during mash
0.19†lb (1.7%) Black Malt - added during mash
0.24†lb (2.2%) 2-Row CarapilsÆ Malt - added during mash
0.48†lb (4.3%) Oats Flaked - added during mash
0.35†oz (52.9%) Galena (11.8%) - added during boil, boiled 60.0†m
0.1†lb Cacao Nibs - added during boil, boiled 10.0†m
0.31†oz (47.1%) Experimental 05256 (18.0%) - steeped after boil
0.4†lb Raspberry Puree - added dry to primary fermenter

