

American Stout (DME)

Created Friday April 13th 2018



Worts & All

Method: **Extract** Style: **American Stout** Boil Time: **60 min** Batch Size: **5 gallons** (fermentor volume)

Pre Boil Size: **3.8 gallons** Post Boil Size: **2.8 gallons** Pre Boil Gravity: **1.073** (recipe based estimate)

Efficiency: **35%** (steeping grains only) Source: **Brewing Classic Styles/Keith** Calories: **198 calories** (Per 12oz)

Carbs: **19.8 g** (Per 12oz)

Original Gravity: **1.060** Final Gravity: **1.014** ABV (standard): **5.92%** IBU (tinseth): **52.41** SRM (morey): **49.17** Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
6 lb	Dry Malt Extract - Light		42	4	66.7%
0.50 lb	Maltodextrin - (late addition)		39	0	5.6%

6.5 lb / \$ 0.00

Steeping Grains

Amount	Fermentable	Cost	PPG	°L	Bill %
1 lb	American - Black Malt		28	500	11.1%
0.75 lb	American - Chocolate		29	350	8.3%
0.75 lb	American - Caramel / Crystal 40L		34	40	8.3%

\$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1 oz	Magnum		Pellet	15	Boil	60 min	46.26	50%
1 oz	Centennial		Pellet	10	Boil	5 min	6.15	50%

2 oz / \$ 0.00

Yeast

Fermentis - Safale - American Ale Yeast US-05

Amount: 1 Each Cost: Attenuation (avg): 81% Flocculation: Medium

Optimum Temp: 54 - 77 °F Starter: No

Fermentation Temp: 67 °F Pitch Rate: 0.35 (M cells / ml / ° P) 98 B cells required

Priming

CO₂ Level: 2.75 Volumes

Target Water Profile Munich (Dark Lager)

Ca⁺² 82 Mg⁺² 20 Na⁺ 4 Cl⁻ 2 SO₄⁻² 16 HCO₃⁻ 320