

SIN

Created Friday February 21st 2020



Brewer #303436

Method: **Partial Mash** Style: **Irish Stout** Boil Time: **60 min** Batch Size: **5 gallons** (fermentor volume)

Pre Boil Size: **3 gallons** Post Boil Size: **1.5 gallons** Pre Boil Gravity: **1.106** (recipe based estimate) Efficiency: **70%** (brew house)

Calories: **211 calories** (Per 12oz) Carbs: **25 g** (Per 12oz)

Original Gravity: **1.063** Final Gravity: **1.021** ABV (standard): **5.54%** IBU (tinseth): **18.14** SRM (morey): **36.88** Mash pH: **n/a**

Fermentables

Amount	Fermentable	PPG	°L	Bill %
7 lb	Liquid Malt Extract - Dark	35	30	70%
1 lb	American - Roasted Barley	33	300	10%
1 lb	German - Melanoidin	37	25	10%
1 lb	American - Carapils (Dextrine Malt)	33	1.8	10%

10 lb Total

Hops

Amount	Variety	Type	AA	Use	Time	IBU	Bill %
1 oz	Cascade	Leaf/Whole	7	Boil	45 min	13.46	50%
1 oz	Fuggles	Leaf/Whole	4.5	Boil	15 min	4.68	50%

Yeast

White Labs - English Ale Yeast WLP002

Amount: 1 Attenuation (avg): 66.5% Flocculation: Very High Optimum Temp: 65 - 68 °F Starter: No
Fermentation Temp: - Pitch Rate: 0.35 (*M cells / ml / ° P*) 102 B cells required

Priming

CO₂ Level: 2.25 Volumes

Target Water Profile

 Balanced Profile

Ca⁺² 0 Mg⁺² 0 Na⁺ 0 Cl⁻ 0 SO₄⁻² 0 HCO₃⁻ 0

Notes

Make sure to add 1 oz semi-sweet bakers chocolate to the wort in the last 5 minutes. Also, make sure the chocolate is shaved, or shredded, NOT WHOLE.