

# Uncle Dave's Dry Stout

Dry Stout

Type: All Grain

Batch Size (fermenter): 6.00 gal

Boil Size: 7.39 gal

Boil Time: 60 min

End of Boil Volume 6.76 gal

Final Bottling Volume: 6.00 gal

Fermentation: Ale, Two Stage

Taste Notes:

Date: 3/23/2013

Brewer: Chris

Asst Brewer:

Equipment: Belli Brew Equipment

Brewhouse Efficiency: 72.00 %

Est Mash Efficiency 78.0 %

Taste Rating(out of 50): 30.0

## Ingredients

### Ingredients

Amt	Name	Type	#	%/IBU
7 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	1	70.0 %
2 lbs	Barley, Flaked (Briess) (1.7 SRM)	Grain	2	20.0 %
1 lbs	Roasted Barley (Thomas Fawcett) (609.0 SRM)	Grain	3	10.0 %
2.00 oz	Goldings, East Kent [5.00 %] - First Wort 60.0 min	Hop	4	41.7 IBUs
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	5	-
1.00 Items	Imersion Chiller (Boil 15.0 mins)	Other	6	-
1.0 pkg	SafAle English Ale (DCL/Fermentis #S-04) [23.66 ml]	Yeast	7	-

### Beer Profile

Est Original Gravity: 1.043 SG

Est Final Gravity: 1.012 SG

Estimated Alcohol by Vol: 4.1 %

Bitterness: 41.7 IBUs

Est Color: 34.2 SRM

Measured Original Gravity: 1.046 SG

Measured Final Gravity: 1.010 SG

Actual Alcohol by Vol: 4.7 %

Calories: 151.6 kcal/12oz

### Mash Profile

Mash Name: Single Infusion, Full Body, Fly Sparge

Sparge Water: 4.84 gal

Sparge Temperature: 170.0 F

Adjust Temp for Equipment: FALSE

Total Grain Weight: 10 lbs

Grain Temperature: 68.0 F

Tun Temperature: 68.0 F

Mash PH: 5.20

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 3.75 gal of water at 164.4 F	154.0 F	60 min

Sparge Step: Fly sparge with 4.84 gal water at 170.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

### Carbonation and Storage

Carbonation Type: Bottle

Pressure/Weight: 4.71 oz

Keg/Bottling Temperature: 70.0 F

Fermentation: Ale, Two Stage

Volumes of CO2: 2.3

Carbonation Used: Bottle with 4.71 oz Corn Sugar

Age for: 30.00 days

Storage Temperature: 65.0 F

### Notes

add 5gr Gypsum

add 5gr Chloride

add 3gr Epsom