

# Tiedts Stout

## Dry stout/klassisk irsk stout (8 A)



Type: All Grain

Batch Size: 30,00 l

Boil Size: 36,60 l

Boil Time: 90 min

End of Boil Vol: 31,20 l

Final Bottling Vol: 30,00 l

Fermentation: Ale, Single Stage

Date: 28 May 2012

Brewer: Tiedt

Asst Brewer:

Equipment: A Tiedt's HÅndbryggeri

Efficiency: 80,00 %

Est Mash Efficiency: 80,0 %

Taste Rating: 30,0

Taste Notes: Blød og mild efter 1 måned på lager. MEget let drikkelig stout med alle de karakteristiske lakrids, kaffe og brændte noter.

### Ingredients

Amt	Name	Type	#	%/IBU
3,00 kg	Pale Malt, Maris Otter (5,9 EBC)	Grain	1	52,2 %
1,50 kg	Black Barley (Stout) (985,0 EBC)	Grain	2	26,1 %
1,25 kg	Barley, Flaked (3,3 EBC)	Grain	3	21,7 %
60,00 g	Goldings, East Kent [5,00 %] - Boil 60,0 min	Hop	4	26,3 IBUs
30,00 g	Fuggles [4,50 %] - Boil 30,0 min	Hop	5	9,1 IBUs
1,0 pkg	Irish Ale Yeast (White Labs #WLP004)	Yeast	6	-

### Gravity, Alcohol Content and Color

Est Original Gravity: 1,043 SG

Est Final Gravity: 1,011 SG

Estimated Alcohol by Vol: 4,1 %

Bitterness: 35,4 IBUs

Est Color: 115,8 EBC

Measured Original Gravity: 1,046 SG

Measured Final Gravity: 1,010 SG

Actual Alcohol by Vol: 4,7 %

Calories: 427,1 kcal/l

## Mash Profile

Mash Name: Single Infusion, Medium Body

Sparge Water: 18,97 l

Sparge Temperature: 75,6 C

Adjust Temp for Equipment: TRUE

Total Grain Weight: 5,75 kg

Grain Temperature: 22,2 C

Tun Temperature: 22,2 C

Mash PH: 5,20

### Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 16,00 l of water at 74,4 C	66,7 C	60 min
Mash Out	Add 8,40 l of water at 95,4 C	75,6 C	10 min

Sparge: Fly sparge with 18,97 l water at 75,6 C

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: 160,56 g

Keg/Bottling Temperature: 21,1 C

Fermentation: Ale, Single Stage

Volumes of CO2: 2,3

Carbonation Used: Bottle with 160,56 g Table Sugar

Age for: 30,00 days

Storage Temperature: 18,3 C

## Notes

Black Barley tilsat efter mashout, før sparge.

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