

Skagit Stout AG*

Created Friday January 11th 2019



NWBS

Method: **All Grain** Style: **Irish Stout** Boil Time: **60 min** Batch Size: **5.5 gallons** (ending kettle volume)

Pre Boil Size: **6.5 gallons** Pre Boil Gravity: **1.045** (recipe based estimate) Efficiency: **70%** (ending kettle)

Calories: **175 calories** (Per 12oz) Carbs: **18.7 g** (Per 12oz)

Original Gravity: **1.053** Final Gravity: **1.014** ABV (standard): **5.11%** IBU (tinseth): **38.15** SRM (morey): **28.23** Mash pH: **n/a** Cost \$: **n/a**

Fermentables

| Amount | Fermentable | Cost | PPG | °L | Bill % |
|---------|-----------------------------------|------|-----|------|--------|
| 5 lb | American - 2-Row | | 37 | 2 | 44.4% |
| 5 lb | United Kingdom - Maris Otter Pale | | 38 | 3.75 | 44.4% |
| 0.75 lb | American - Roasted Barley | | 33 | 300 | 6.7% |
| 0.25 lb | United Kingdom - Black Patent | | 27 | 525 | 2.2% |
| 0.25 lb | American - Caramel / Crystal 60L | | 34 | 60 | 2.2% |

11.25 lb / \$ 0.00

Hops

| Amount | Variety | Cost | Type | AA | Use | Time | IBU | Bill % |
|---------|-----------------|------|--------|-----|------|--------|-------|--------|
| 0.75 oz | Magnum | | Pellet | 13 | Boil | 60 min | 35.34 | 60% |
| 0.50 oz | Northern Brewer | | Pellet | 7.8 | Boil | 5 min | 2.82 | 40% |

1.25 oz / \$ 0.00

Hops Summary

| Amount | Variety | Cost | IBU | Bill % |
|---------|--------------------------|------|-------|--------|
| 0.75 oz | Magnum (Pellet) | | 35.34 | 60% |
| 0.5 oz | Northern Brewer (Pellet) | | 2.82 | 40% |

1.25 oz / \$ 0.00

Mash Guidelines

| Amount | Description | Type | Temp | Time |
|--------|-------------|----------|--------|--------|
| | | Infusion | 153 °F | 60 min |

Starting Mash Thickness: 1.33 qt/lb

Yeast

Wyeast - Irish Ale 1084

Amount: 1 Each Cost: Attenuation (custom): 73% Flocculation: Medium

Optimum Temp: 62 - 72 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (*M cells / ml / ° P*) 95 B cells required

Priming

CO₂ Level: 1.25 Volumes

Target Water Profile

 Balanced Profile

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