

Stilly Stout AG

Created Saturday March 16th 2019



NWBS

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

Pre Boil Size: **6.5 gallons** Pre Boil Gravity: **1.069** (recipe based estimate) Efficiency: **70%** (ending kettle)

Calories: **269 calories** (Per 12oz) Carbs: **26.7 g** (Per 12oz)

Original Gravity: **1.081** Final Gravity: **1.019** ABV (standard): **8.16%** IBU (tinseth): **45.86** SRM (morey): **32.93** Mash pH: **n/a** Cost \$: **n/a**

Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
8.50 lb	United Kingdom - Maris Otter Pale		38	3.75	48.6%
5 lb	Canadian - Pale 2-Row		36	1.75	28.6%
2.50 lb	Briess - Bonlander Munich		36	10	14.3%
0.50 lb	Briess - Caramel Malt - 120L		34.5	120	2.9%
0.50 lb	American - Chocolate		29	350	2.9%
0.25 lb	American - Black Malt		28	500	1.4%
0.25 lb	American - Roasted Barley		33	300	1.4%

17.5 lb / \$ 0.00

Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
1.50 oz	Northern Brewer		Pellet	9	Boil	60 min	39.35	75%
0.50 oz	Northern Brewer		Pellet	9	Boil	15 min	6.51	25%

2 oz / \$ 0.00

Hops Summary

Amount	Variety	Cost	IBU	Bill %
2 oz	Northern Brewer (Pellet)		45.86	100%

2 oz / \$ 0.00

Mash Guidelines

Amount	Description	Type	Temp	Time
		Infusion	153 °F	60 min

Starting Mash Thickness: 1.33 qt/lb

Yeast

Wyeast - London Ale 1028

Amount: 2 Each Cost: Attenuation (custom): 75% Flocculation: Med-Low

Optimum Temp: 60 - 72 °F Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (M cells / ml / ° P) 143 B cells required

Priming

CO₂ Level: 0 Volumes

Target Water Profile

 Balanced Profile

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