

Base Stout Recipe W/Notes

Style ()

Type: All Grain

Batch Size: 5.50 gal

Boil Size: 6.23 gal

Boil Time: 60 min

End of Boil Vol: 5.73 gal

Final Bottling Vol: 5.50 gal

Fermentation: My Aging Profile

Date: 13 Feb 2025

Brewer: Kelly Montgomery

Asst Brewer:

Equipment: My Equipment

Efficiency: 72.00 %

Est Mash Efficiency: 72.0 %

Taste Rating: 30.0



Taste Notes: Add 1.5 pounds of Lactose for a Cream Stout, Can also add in about 10 ounces of flaked oats to cream stout...

Add 10 ounces of oatmeal for an oatmeal stout.

Can sub out any of the pale/chocolate malts for chocolate rye, chocolate wheat, Thomas fawcett chocolate malt, Thomas Fawcett Pale chocolate, any combo or mixture seems to work well

Can sub out the rahr 2 row for Maris otter, or Golden Promise for more english style vibes

Can sub out the crystal malt for a higher crystal like crystal 80 or even crystal 120 if you want some dark fruit character, Any combination or a even a mixutre works great with this base... dont exceed 10% of grain bill with crystal malts in this recipe

Ingredients

Amt	Name	Type	#	%/IBU	Volume
7 lbs 12.0 oz	Standard Two Row Malt (Rahr) (1.9 SRM)	Grain	1	68.1 %	0.61 gal
1 lbs	Chocolate Wheat (Weyermann) (415.0 SRM)	Grain	2	8.8 %	0.08 gal
1 lbs	Munich I (Weyermann) (7.1 SRM)	Grain	3	8.6 %	0.08 gal
13.7 oz	Pale Chocolate Malt (Sugar Creek) (225.0 SRM)	Grain	4	7.5 %	0.07 gal
12.8 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	5	7.0 %	0.06 gal
0.4 oz	Hallertau Magnum [12.00 %] - Boil 60.0 min	Hop	6	15.2 IBUs	-
0.9 oz	East Kent Goldings (EKG) [5.00 %] - Boil 15.0 min	Hop	7	7.7 IBUs	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.053 SG

Est Final Gravity: 1.014 SG

Estimated Alcohol by Vol: 5.2 %

Bitterness: 22.9 IBUs

Est Color: 39.9 SRM

Measured Original Gravity: 1.069 SG

Measured Final Gravity: 1.025 SG

Actual Alcohol by Vol: 5.9 %

Calories: 238.6 kcal/12oz

Mash Profile

Mash Name: My Mash

Sparge Water: 7.60 gal

Sparge Temperature: 168.0 F

Adjust Temp for Equipment: TRUE

Est Mash PH: 5.42

Measured Mash PH: 5.20

Total Grain Weight: 11 lbs 6.2 oz

Grain Temperature: 72.0 F

Tun Temperature: 72.0 F

Target Mash PH: 5.20

Mash Acid Addition: None

Sparge Acid Addition: None

Sparge: Fly sparge with 7.60 gal water at 168.0 F

Mash Notes:

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 0.27 lb
Keg/Bottling Temperature: 70.0 F
Fermentation: My Aging Profile
Fermenter:

Storage Temperature: 65.0 F

Volumes of CO2: 2.3
Carbonation Est: Bottle with 0.27 lb Corn
Sugar
Carbonation (from Meas Vol): Bottle with
0.25 lb Corn Sugar
Age for: 7.00 days

Notes

Add

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