

#010 Den Sorte Pirat

Sweet Stout (13 B)

Type: All Grain
Batch Size: 25.00 l
Boil Size: 30.00 l
Boil Time: 60 min
End of Boil Vol: 28.11 l
Final Bottling Vol: 24.00 l
Fermentation: Ale, Two Stage

Date: 04 Oct 2013
Brewer: Bryggeriet Ulfenstein
Asst Brewer:
Equipment: Mit setup
Efficiency: 80.00 %
Est Mash Efficiency: 83.4 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
4.00 kg	Pale Malt (2 Row) US (3.9 EBC)	Grain	1	63.0 %
0.50 kg	Caramel/Crystal Malt - 80L (157.6 EBC)	Grain	2	7.9 %
0.50 kg	Oats, Flaked (2.0 EBC)	Grain	3	7.9 %
0.45 kg	Chocolate Wheat (Weyermann) (1000.0 EBC)	Grain	4	7.1 %
0.20 kg	Roasted Barley (591.0 EBC)	Grain	5	3.1 %
0.25 kg	Molasses (157.6 EBC)	Sugar	6	3.9 %
20.00 g	Challenger [7.50 %] - Boil 60.0 min	Hop	7	14.7 IBUs
40.00 g	Goldings, East Kent [6.90 %] - Boil 30.0 min	Hop	8	18.9 IBUs
1.32 l items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	9	-
40.00 g	Cacao (Boil 15.0 mins)	Spice	10	-
40.00 g	Goldings, East Kent [6.90 %] - Boil 5.0 min	Hop	11	4.9 IBUs
1.0 pkg	English Ale (White Labs #WLP002) [35.49 ml]	Yeast	12	-
0.45 kg	Honey (2.0 EBC)	Sugar	13	7.1 %
40.00 g	Kakaonib (Secondary 7.0 days)	Flavor	14	-
20.00 g	Oak Chips (Secondary 7.0 days)	Flavor	15	-
2.00 l items	Vaniljestang (Secondary 7.0 days)	Spice	16	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.062 SG
Est Final Gravity: 1.018 SG
Estimated Alcohol by Vol: 5.8 %
Bitterness: 38.5 IBUs
Est Color: 76.0 EBC

Measured Original Gravity: 1.062 SG
Measured Final Gravity: 1.014 SG
Actual Alcohol by Vol: 6.3 %
Calories: 587.8 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 15.03 l
Sparge Temperature: 75.6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 6.35 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 14.73 l of water at 75.7 C	68.9 C	45 min
Mash Out	Add 5.89 l of water at 94.7 C	75.6 C	10 min

Sparge: Fly sparge with 15.03 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: 128.45 g
Keg/Bottling Temperature: 21.1 C
Fermentation: Ale, Two Stage

Volumes of CO2: 2.3
Carbonation Used: Bottle with 128.45 g Table Sugar
Age for: 30.00 days
Storage Temperature: 18.3 C

Notes

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