

Preta 5 Litros '15

Dry Stout (13 A)

Type: All Grain
Batch Size: 5,00 l
Boil Size: 7,09 l
Boil Time: 60 min
End of Boil Vol: 5,20 l
Final Bottling Vol: 5,00 l
Fermentation: Ale, Two Stage

Date: 27 Jan 2014
Brewer: Oficina da Cerveja
Asst Brewer:
Equipment: 5 Litros
Efficiency: 72,00 %
Est Mash Efficiency: 72,0 %
Taste Rating: 30,0



Taste Notes:

Prepare for Brewing

- Clean and Prepare Brewing Equipment
- Total Water Needed: 7,77 l

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
1,00 kg	Chateau Pilsner 2 Row (3,2 EBC)	Grain	1	90,9 %
0,05 kg	Chateau Black (1400,0 EBC)	Grain	2	4,5 %
0,05 kg	Roasted Barley (591,0 EBC)	Grain	3	4,5 %

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 2,87 l of water at 73,1 C	66,7 C	60 min

- Fly sparge with 4,90 l water at 75,6 C
- Add water to achieve boil volume of 7,09 l
- Estimated pre-boil gravity is 1,034 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
12,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 60,0 min	Hop	4	34,9 IBUs

- Estimated Post Boil Vol: 5,20 l and Est Post Boil Gravity: 1,049 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5,00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	Top (Brewferm #Top) [23,66 ml]	Yeast	5	-

- Measure Actual Original Gravity _____ (Target: 1,049 SG)
- Measure Actual Batch Volume _____ (Target: 5,00 l)
- Add water if needed to achieve final volume of 5,00 l

Fermentation

- 27 Jan 2014 - Primary Fermentation (4,00 days at 19,4 C ending at 19,4 C)
- 31 Jan 2014 - Secondary Fermentation (10,00 days at 19,4 C ending at 19,4 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1,012 SG)
- Date Bottled/Kegged: 10 Feb 2014 - Carbonation: Bottle with 26,76 g Table Sugar
- Age beer for 30,00 days at 18,3 C
- 12 Mar 2014 - Drink and enjoy!

Notes