

Root Beer Stout v1.06

Author: rePorter
Date: 1/16/2013
Category: 13 - Stout
Subcategory: B - Sweet Stout



Kettle Volume: 4.92 gal (S.G.: 1.043)
Boil Duration: 1.5 hr
Evaporation: 0.75 gal
Water Volume Added: 0.0 gal
Final Volume: 4.0 gal (S.G.: 1.053)

Efficiency: 75.0%
Attenuation: 75.0%
Evap/Hour: 0.5 gal

Ingredients:

3.89 lb (45.3%) Maris Otter
3.14 lb (36.6%) Special B - Caramel malt
0.8 lb (9.3%) Roasted Barley
0.50 lb (5.8%) Barley Flaked
0.25 lb (2.9%) Molasses
0.50 oz (50.0%) Brambling Cross (6.3%) - added during boil, boiled 60.0 min
0.50 oz (50.0%) Fuggle (4.0%) - added during boil, boiled 20.0 min
0.6 tsp Irish Moss - added during boil, boiled 10.0 min
0.6 oz Sassafras Bark - added during boil, boiled 7.0 min
4.0 ea Celestial Seasonings Peppermint Tea Bags - added during boil, boiled 7.0 min
0.25 ea Vanilla (whole bean) - added during boil, boiled 7.0 min
3.0 ea Star Anise (whole) - added during boil, boiled 7.0 min
5 ea Allspice - added during boil, boiled 7.0 min
1.0 tsp Licorice (root) - added during boil, boiled 7.0 min
0.25 lb Raisins - added dry to primary fermenter
0.50 ea Fermentis US-05 Safale US-05

Style:

Recipe	Guideline
Original Gravity: 1.053	1.044 - 1.060
Terminal Gravity: 1.013	1.012 - 1.024
Color: 40.8 °SRM	30.0 - 40.0
Alcohol: 5.21%	4.0% - 6.0%
Bitterness: 20.0	20.0 - 40.0



Analysis:

Apparent	Real	Weight	Calories
Original Extract: 13.09 °P	13.09 °P	Alcohol: 14.69 g	101.39 kcal
Attenuation: 75.0%	60.1%	Carbs: 18.4 g	69.92 kcal
Terminal Extract: 3.38 °P	5.22 °P	Protein: 1.29 g	5.15 kcal
% Alcohol: 5.21% ABV	4.09% ABW		Total: 176.46 kcal

Carbonation:**Natural Conditioning**

Beer Temp:68.0 °F
Priming Agent Rate:3.82 g/L
Priming Agent Mass:3.29 oz
Volumes CO2:2.47

Forced Carbonation

Beer Temp:45.0 °F
Pressure: 14.56 PSI
Volumes CO2:2.47

Packaging:

12.0 Bomber
19.0 Longneck

Notes:

First rest at 114-120 degrees for 20 minutes
Second rest at 150 degrees for 60 minutes
Third rest at 170 degrees for 10 minutes

Sparge with 1.5 gallons of hot (190 degree-ish) water

Prep the Black Roasted Barley by bringing 4 QTS water to a boil and steeping for 5 min; chill in a sanitized container, add to wort after straining out hops and flavoring additives.

75 minute boil.

Add 8 oz Pappy's Sassafras concentrate post boil.