

Root Beer Stout v1.00

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Category: 13 - Stout
Subcategory: B - Sweet Stout



Kettle Volume: 8.04 gal (S.G.: 1.045)
Boil Duration: 1.5 hr
Evaporation: 0.75 gal
Water Volume Added: 0.0 gal
Final Volume: 7.0 gal (S.G.: 1.051)

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

Ingredients:

6.75 lb (47.4%) Maris Otter
5.50 lb (38.6%) Special B - Caramel malt
1.25 lb (8.8%) Roasted Barley
0.5 lb (3.5%) Molasses
1.0 oz (50.0%) Brambling Cross (6.0%) - added during boil, boiled 50.0 min
1.0 oz (50.0%) Fuggle (4.8%) - added during boil, boiled 15.0 min
0.25 lb (1.8%) Lactose
1.0 tsp Irish Moss - added during boil, boiled 10.0 min
1.0 oz Sassafras Bark - added during boil, boiled 10.0 min
4.0 ea Celestial Seasonings Peppermint Tea Bags - added during boil, boiled 5.0 min
0.50 ea Vanilla (whole bean) - steeped after boil
3.0 ea Star Anise (whole) - steeped after boil
0.50 tsp Allspice - steeped after boil
1.0 ea Fermentis US-05 Safale US-05
0.50 lb Raisins - added dry to primary fermenter

Style:

Recipe	Guideline
Original Gravity: 1.051	1.044 - 1.060
Terminal Gravity: 1.013	1.012 - 1.024
Color: 39.89 °SRM	30.0 - 40.0
Alcohol: 5.03%	4.0% - 6.0%
Bitterness: 20.6	20.0 - 40.0



Carbonation:

Natural Conditioning	Forced Carbonation
Beer Temp: 68.0 °F	Beer Temp: 45.0 °F
Priming Agent Rate: 3.82 g/L	Pressure: 14.56 PSI
Priming Agent Mass: 5.75 oz	Volumes CO2: 2.47
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Packaging:

24.0 Bomber
28.0 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.

Vanilla bean, star anise and allspice added post boil for a 5 minute steep.

Depending on aroma and flavor consider adding 1 tsp or so of root beer extract following primary fermentation.

90 minute boil.

Was thinking about doing a 7 gallon batch so that we can split half off during the boil and create two 3.5 gallon batches - one with the root beer flavorings and one without.