

Brew day sheet- Stout 23 Litre

This brew day sheet provides instructions which are specific to your recipe pack. Points in this Brew day sheet which are numbered and marked in **bold** are further explained in the brewing guide.

Mashing

Mix the crushed grain into heated water.

	Recommended	Actual	Record Mash Time
1. Strike Water volume: The starting amount of heated water. A = Grainfather /Bulldog all in one brewing system. B = Single pot vessel	A: 22 Litres B: 20 Litres		Started:
2. Strike water temperature: The Ideal temperature of the heated water prior to mixing in the grain.	76°C		Finished:
3. Mashing temperature: Temperature of the 'mash' after grain is mixed in.	68°C		Total:

Maintain the mash temperature for 1 hour.

Sparging

Sparging rinses the remaining sugars off the mashed grains using heated water, and brings your wort up to a pre-boil volume.

	Recommended	Actual
4. Sparge Water volume: The recommended amount of hot water to be prepared for rinsing (sparging) the grains. NOTE this is a recommendation, more or less may be required in order to collect the pre-boil wort volume, indicated at 6.	8 - 12 litres	
5. Sparge water temperature: The temperature of the heated sparge water.	76°C	
6. Pre-boil wort volume: Total target volume of wort to be collected in the boiler. NOTE this is general recommendation which may vary.	28 Litres	

Boiling

Bring the heat back up to the boil and maintain a rolling boil while adding the hop additions as below.

	Recommended	Actual
7. Boil Length: Length of time the wort is boiled for.	60 minutes	

Hop Additions

Weigh out hops from your labelled hop packets according to the recommended weights. Add these hops to the boiling wort at the recommended time intervals from the start of the boil to provide bitterness, aroma, and flavour.

8. Hop Pack	Weight	Recommended boil time	Time added
B	50g	60 minutes	
A	50g	5 minutes	

Cooling

Rapidly chill the wort by placing the pot in a sink of iced water, or use a 'wort chiller'. Cool the wort to 18-23°C and transfer it to a **sanitised** fermentation vessel.

Fermentation

Once wort is collected in a **sanitised** fermenter check the temperature is between (18-23 °C) and record a hydrometer reading. If your hydrometer reading is higher than the recommended original gravity, you can adjust this to match the recipe by adding water. Pitch the yeast, seal the fermenter and add an airlock or blow off tube. Allow it to ferment at 18-23°C for 7 to 10 days or until fermentation looks complete and is confirmed with stable hydrometer readings over a 24 hour period (see below).

Targets

	Desired	Actual
1. Volume Collected (Volume in the fermentation vessel)	23 Litres	
2. Original Gravity (Hydrometer reading before adding yeast)	1.052	
3. Finishing Gravity (Hydrometer reading after fermentation)	1.013	
4. Calculate the ABV	5.1%	

Bottling and Priming

Use your hydrometer to check fermentation has finished. Two consecutive readings 24 hours apart with no movement in readings will confirm your beer has finished fermenting. Carefully siphon the beer off the sediment directly into bottles, keg, barrel or secondary bottling vessel.

	Recommended	Amount used
1. Bulk priming sugar	105g	
2. OR sugar per 500 ml bottle	2g (<half teaspoon)	

After bottling, kegging, or putting in a barrel, store at room temperature for 10 days to carbonate. Condition at room temperature or cooler (4-23 °C) for another 3 weeks before drinking.

Customisation options

Stouts are a great base for flavour additions. Here are a few examples:

Description	What to add (per gallon)	When to add
Chocolate Mint Stout	Cocoa powder/nibs 20g, Peppermint teabag	Add at 5 minutes to the end of the boil.
Coffee Stout	Coffee beans 20g rinsed briefly with boiling water. Or add freshly one made espresso directly.	Add into primary fermenter at end of fermentation or into secondary for 24 hours only.
Chocolate Orange Stout	Cocoa powder/nibs 20g, Orange peel 20g	Add at 5 minutes to the end of the boil.
Custom Yeast Stout	WLP007 for a dry stout, WLP002 English ale for a richer full bodied stout.	At yeast pitching time