

2015/10/15 - Guinness - Dark Matter

Name	Guinness - Dark Matter			
Style	Dry Stout		Brew Date	2015-10-15
Type	All Grain		Boil Size	14.5 gal
IBU's	39.7		Batch Size	12.0 gal
Color	19.1 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.040			
OG	1.045		1.040	
FG	1.011		1.013	
ABV	4.4%		4.4%	
Efficiency	80.0%			
Grain	11.0 lbs	Pale Malt, Maris Otter - 2014 Fall		54.3%
	4.0 lbs	Melanoiden Malt - 2011 Spring		19.8%
	4.0 lbs	Barley, Flaked		19.8%
	1.2 lbs	Roasted Barley		6.2%
Mash	90 mins	148 F	Infusion	
	10 mins	168 F	Mash Out	
Hops	60 mins	4.5 oz	Goldings, East Kent (5.6%)	40.0 IBU
Additions	15 min	1.0	Whirlfloc Tablet	
Yeast	3.0	Safale US-05		
Fermentation	Primary	6 days	68.0 F	
	Cold Crash	2 days	37.0 F	
	Bottle/Keg	1 days	37.0 F	
Carbonation	Force Carbonation	5.6 psi	37.0 F	

Notes	<p>Tweaked from last time. Used Maris and Melanoiden.</p> <p>Also, I just ground up the toasted barley normally and added it to the mash at mash out.</p> <p>Once mash out temp was reached.</p>
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