

2015/03/07 - Guinness - Dark Matter

Name	Guinness - Dark Matter			
Style	Dry Stout		Brew Date	2015-03-07
Type	All Grain		Boil Size	14.5 gal
IBU's	38.4		Batch Size	12.0 gal
Color	24.8 SRM		Boil Time	60 min
	Estimated		Actual	
Pre-Boil OG	1.038			
OG	1.043		1.040	
FG	1.011		1.015	
ABV	4.2%		4.2%	
Efficiency	80.0%			
Grain	9.0 lbs	Weyermann Bohemian Pilsner - 2012 Spring		45.0%
	5.0 lbs	Melanoiden Malt - 2011 Spring		25.0%
	4.0 lbs	Barley, Flaked		20.0%
	2.0 lbs	Roasted Barley		10.0%
Mash	90 mins	148 F	Infusion	
	10 mins	168 F	Mash Out	
Hops	60 mins	6.0 oz	Goldings(Pontiac) - Whole (5.0%)	38.4 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>Grind the toasted barley in. Burr grinder and add it to the mash after it has competed. Then stir the mash well and start mash out. To get the sour twang, add a drop of lactic acid to a pint and then pour your pint.</p> <p>--</p> <p>My notes: Recipe called for Marris Otter but I was out so I subbed some bohemian Pilsner and some Melanoiden(biscuit). We shall see. I used whole hops from 2011. Also, I just ground up the toasted barley normally and added it to the mash at mash out. 1015 after 5 days. I cold crashed 1 carboy after 6 days. Kegged at 7 days. Tastes great. Very much like Guinness. No twang but could play with the lactic acid to see. Cold crashed another carboy at 7 days. Need to check fg to see.</p> <p>-- tasting notes- Turned out great! Maybe less roasted barley or special b next time. Would think this would be creamy with nitrogen and a stout faucet. Mixed this with some of my honey ale (1/4-1/3 stout to honey) tasted amazing.</p>
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