



Shore Lunch Stout

Fermentation Volume: 5 Gal.
Boiled volume: 6.5 Gal.
Color (Lovi/SRM) 32.99° SRM
Bitterness (IBU) 25.6
Original gravity 1.048
Final Gravity 1.015
Alcohol (% volume) 4.3%

Ingredients:

.5 lbs. American Black Patent
8 lbs. English Mild Ale
.5 lbs. American Chocolate Malt
1 lb. Roasted Barley

1 oz. Cascade pellets boiled 60 minutes

Yeast WYeast 1056 American Ale

Mash Data

Infusion mash used
Saccharification Rest 154° @ 90 min.

Sparge Data

Sparge rate- .40 Gal/Lb of grain
Sparge water volume- 3.8 Gal.
Temp. 170°

Fermentation

Primary- 7 days @68°
Secondary- 7 days @68°