

Double Dead Dog

Brew Type: All Grain
Style: American Stout
Batch Size: 12.50 gal
Boil Volume: 14.31 gal
Brewhouse Efficiency: 75.00 %

Date: 12/19/2011
Brewer: Justin Daniels
Assistant Brewer: Luke Geddes
Boil Time: 60 min

Brewing Steps

Check	Time	Step																								
	1-2 Days Before Brewing	<u>Prepare Yeast Starter</u> <table><tr><th>Amount</th><th>Item</th><th>Type</th></tr><tr><td>1 Pkgs</td><td>Safale S-04 [Starter 250 ml]</td><td>Yeast-Ale</td></tr></table>	Amount	Item	Type	1 Pkgs	Safale S-04 [Starter 250 ml]	Yeast-Ale																		
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	12/19/2011	Clean and prepare equipment.																								
	--	Measure ingredients, crush grains.																								
	--	Prepare 18.15 gal water for brewing																								
		<u>Prepare Ingredients for Mash</u> <table><tr><th>Amount</th><th>Item</th><th>Type</th></tr><tr><td>19.00 lb</td><td>Pale Malt (2 Row) US (2.0 SRM)</td><td>Grain</td></tr><tr><td>5.00 lb</td><td>Munich Malt - 10L (10.0 SRM)</td><td>Grain</td></tr><tr><td>2.00 lb</td><td>Caramel/Crystal Malt - 40L (40.0 SRM)</td><td>Grain</td></tr><tr><td>2.00 lb</td><td>Caramel/Crystal Malt -120L (120.0 SRM)</td><td>Grain</td></tr><tr><td>2.00 lb</td><td>Oats, Flaked (1.0 SRM)</td><td>Grain</td></tr><tr><td>1.00 lb</td><td>Black (Patent) Malt (500.0 SRM)</td><td>Grain</td></tr><tr><td>1.00 lb</td><td>Roasted Barley (300.0 SRM)</td><td>Grain</td></tr></table>	Amount	Item	Type	19.00 lb	Pale Malt (2 Row) US (2.0 SRM)	Grain	5.00 lb	Munich Malt - 10L (10.0 SRM)	Grain	2.00 lb	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	2.00 lb	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	2.00 lb	Oats, Flaked (1.0 SRM)	Grain	1.00 lb	Black (Patent) Malt (500.0 SRM)	Grain	1.00 lb	Roasted Barley (300.0 SRM)	Grain
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	--	<u>WARNING: Preheat Mash Tun</u> - No equipment adjustments made!																								
	--	<u>WARNING: Estimated mash size: 15.00 gal greater than mash tun volume of 15.00 gal</u>																								
	2 min	<u>Mash Ingredients</u>																								
		Protein Rest: Add 5.25 gal of water at 135.9 F																								
	45 min	- Hold mash at 122.0 F for 45 min																								
	2 min	Saccharification: Add 4.50 gal of water at 211.7 F																								
	45 min	- Hold mash at 158.0 F for 45 min																								
	2 min	Mash Out: Add 2.75 gal of water at 208.8 F																								
	10 min	- Hold mash at 168.0 F for 10 min																								
	--	Sparge with 5.65 gal of 168.0 F water.																								
	--	Add water to achieve boil volume of 14.31 gal																								
	--	Estimated Pre-boil Gravity is: 1.059 SG with all grains/extracts added																								
		<u>Boil Ingredients</u> <table><tr><th>Boil</th><th>Amount</th><th>Item</th><th>Type</th></tr><tr><td>60 min</td><td>1.50 oz</td><td>Bullion [8.00 %] (60 min)</td><td>Hops</td></tr><tr><td>60 min</td><td>1.50 oz</td><td>Cascade [5.50 %] (60 min)</td><td>Hops</td></tr><tr><td>45 min</td><td>1.00 oz</td><td>Centennial [10.00 %] (45 min)</td><td>Hops</td></tr><tr><td>15 min</td><td>1.00 oz</td><td>Hallertauer [4.80 %] (15 min)</td><td>Hops</td></tr></table>	Boil	Amount	Item	Type	60 min	1.50 oz	Bullion [8.00 %] (60 min)	Hops	60 min	1.50 oz	Cascade [5.50 %] (60 min)	Hops	45 min	1.00 oz	Centennial [10.00 %] (45 min)	Hops	15 min	1.00 oz	Hallertauer [4.80 %] (15 min)	Hops				
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	Boil for 60 min																									
	--	Cool wort to fermentation temperature																								
	--	Add water (as needed) to achieve volume of 12.50 gal																								
	--	Siphon wort to primary fermenter and aerate wort.																								
		<u>Add Ingredients to Fermenter</u> <table><tr><th>Amount</th><th>Item</th><th>Type</th></tr><tr><td>1 Pkgs</td><td>Safale S-04 [Starter 250 ml]</td><td>Yeast-Ale</td></tr></table>	Amount	Item	Type	1 Pkgs	Safale S-04 [Starter 250 ml]	Yeast-Ale																		
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	12/19/2011	Measure Original Gravity: _____ (Estimate: 1.068 SG)																								
	12/19/2011	Measure Batch Volume: _____ (Estimate: 12.50 gal)																								
	4 days	Ferment in primary for 4 days at 68.0 F																								
	12/23/2011	Transfer to Secondary Fermenter																								
	7 days	Ferment in secondary for 7 days at 68.0 F																								
	12/30/2011	Measure Final Gravity: _____ (Estimate: 1.019 SG)																								
	--	Bottle beer at 60.0 F with 9.4 oz of corn sugar.																								
	4.0 Weeks	Age for 4.0 Weeks at 52.0 F																								
	1/27/2012	Sample and enjoy!																								

Taste Rating (50 possible points): 35.0