

Double Dead Dog

American Stout

Type: All Grain

Date: 12/19/2011

Batch Size: 12.50 gal

Brewer: Justin Daniels

Boil Size: 14.31 gal

Asst Brewer: Luke Geddes

Boil Time: 60 min

Equipment: RIMS Single Keg

Taste Rating(out of 50): 35.0

Brewhouse Efficiency: 75.00

Taste Notes:

Ingredients

Amount	Item	Type	% or IBU
19.00 lb	Pale Malt (2 Row) US (2.0 SRM)	Grain	59.38 %
5.00 lb	Munich Malt - 10L (10.0 SRM)	Grain	15.63 %
2.00 lb	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	6.25 %
2.00 lb	Caramel/Crystal Malt -120L (120.0 SRM)	Grain	6.25 %
2.00 lb	Oats, Flaked (1.0 SRM)	Grain	6.25 %
1.00 lb	Black (Patent) Malt (500.0 SRM)	Grain	3.13 %
1.00 lb	Roasted Barley (300.0 SRM)	Grain	3.13 %
1.50 oz	Bullion [8.00 %] (60 min)	Hops	15.2 IBU
1.50 oz	Cascade [5.50 %] (60 min)	Hops	10.5 IBU
1.00 oz	Centennial [10.00 %] (45 min)	Hops	11.7 IBU
1.00 oz	Hallertauer [4.80 %] (15 min)	Hops	3.0 IBU
1 Pkgs	Safale S-04 [Starter 250 ml]	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.068 SG

Measured Original Gravity: 1.068 SG

Est Final Gravity: 1.019 SG

Measured Final Gravity: 1.017 SG

Estimated Alcohol by Vol: 6.30 %

Actual Alcohol by Vol: 6.66 %

Bitterness: 40.4 IBU

Calories: 308 cal/pint

Est Color: 34.4 SRM

Color:
Color

Mash Profile

Mash Name: Double Infusion, Full Body

Total Grain Weight: 32.00 lb

Sparge Water: 5.65 gal

Grain Temperature: 72.0 F

Sparge Temperature: 168.0 F

TunTemperature: 72.0 F

Adjust Temp for Equipment: FALSE

Mash PH: 5.4 PH

Double Infusion, Full Body

Step Time	Name	Description	Step Temp
45 min	Protein Rest	Add 5.25 gal of water at 135.9 F	122.0 F
45 min	Saccrification	Add 4.50 gal of water at 211.7 F	158.0 F
10 min	Mash Out	Add 2.75 gal of water at 208.8 F	168.0 F

Mash Notes: A full bodied mash profile for beers requiring a protein rest. Used for beer with large portions of unmodified adjuncts such as unmalted wheat.

Carbonation and Storage

Carbonation Type: Corn Sugar ***Volumes of CO2:*** 2.4

Pressure/Weight: 9.4 oz ***Carbonation Used:*** -

Keg/Bottling Temperature: 60.0 F ***Age for:*** 28.0 days

Storage Temperature: 52.0 F

Notes

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