

Molasses Stout



Category: 16 - Dark British Beer
Subcategory: A - Sweet Stout

Author:
Date: 5/15/15

Kettle Volume: 6.23 gal @ 212 °F (1.080) Efficiency: 75.0%
Boil Duration: 1 h Attenuation: 75.0%
Evaporation: 0.5 gal
Water Volume Added: 0.0 gal
Final Volume: 5.5 gal @ 68 °F (1.087)

Ingredients:

4 lb (22.5%) Premium 2-Row Malt; Great Western - added during mash
11 lb (62.0%) Golden Promise Pale - added during mash
.5 lb (2.8%) Munich Malt - added during mash
.5 lb (2.8%) Crystal 150; Great Western - added during mash
.5 lb (2.8%) Chocolate Malt; Breiss - added during mash
.5 lb (2.8%) Pale Chocolate Malt; Thomas Fawcett - added during mash
.75 lb (4.2%) Molasses - added during mash
1 oz (20.0%) Magnum (14.5%) - added during boil, boiled 60 m
2 oz (40.0%) Goldings (5.0%) - added during boil, boiled 10 m
2 oz (40.0%) Goldings (5.0%) - added after boil, steeped 10 m
2 ea Fermentis US-05 Safale US-05

Style:

Recipe	Guideline	
Original Gravity: 1.087	1.044 - 1.060	
Terminal Gravity: 1.022	1.012 - 1.024	
Color: 25.45 SRM	30.0 - 40.0	
Alcohol: 8.6%	4.0% - 6.0%	
Bitterness: 63.0	20.0 - 40.0	

Analysis:

Efficiency: 75.0%
Kettle Gravity: 1.080
Original Gravity: 1.087

Apparent	Real	Weight	Calories
Attenuation: 75.0%	59.3%	Alcohol: 24.22 g	167.12 kcal
Terminal Extract: 1.022	1.034	Carbs: 30.26 g	115.0 kcal
		Protein: 2.12 g	8.47 kcal
% Alcohol: 8.6% ABV	6.68% ABV		Total: 290.59 kcal