



# Episode 005 - Fat Man Stout



Added By: **futur3h4wk**  
 Method: **Partial Mash**  
 Style: **Foreign Extra Stout**  
 Boil Time: **60 min**  
 Batch Size: **5.5 gallons** (*fermentor volume*)  
 Boil Size: **6.5 gallons**  
 Boil Gravity: **1.049** (*recipe based estimate*)  
 Efficiency: **70%** (*brew house*)

Original Gravity: **1.058**      Final Gravity: **1.018**      ABV (alternate): **5.43%**  
 IBU (tinseth): **54.63**      SRM (morey): **28.22**      ■

## Fermentables

| Amount         | Fermentable               | PPG | °L  | Bill % |
|----------------|---------------------------|-----|-----|--------|
| 16 oz          | Flaked Barley             | 32  | 2.2 | 11.6%  |
| 18 oz          | American - Roasted Barley | 33  | 300 | 13%    |
| 6 lb           | Dry Malt Extract - Amber  | 42  | 10  | 69.6%  |
| 8 oz           | Maltodextrin              | 39  | 0   | 5.8%   |
| <b>8.63 lb</b> | <b>Total</b>              |     |     |        |

## Hops

| Amount  | Variety         | Type   | AA   | Use  | Time   | IBU   |
|---------|-----------------|--------|------|------|--------|-------|
| 0.75 oz | Kent Goldings   | Pellet | 7.2  | Boil | 60 min | 18.79 |
| 1 oz    | Northern Brewer | Pellet | 10.3 | Boil | 60 min | 35.84 |

## Hops Summary

| Amount  | Variety         | Type   | AA   |
|---------|-----------------|--------|------|
| 0.75 oz | Kent Goldings   | Pellet | 7.2  |
| 1 oz    | Northern Brewer | Pellet | 10.3 |

## Mash Guidelines

| Amount  | Description | Type        | Temp  | Time   |
|---------|-------------|-------------|-------|--------|
| 5.5 gal |             | Temperature | 150 F | 15 min |

## Other Ingredients

| Amount  | Name       | Type   | Use  | Time  |
|---------|------------|--------|------|-------|
| 0.5 tsp | Irish Moss | Fining | Boil | 5 min |

## Yeast

|                         |            |               |        |
|-------------------------|------------|---------------|--------|
| Wyeast - Irish Ale 1084 |            |               |        |
| Attenuation (avg):      | 73%        | Flocculation: | Medium |
| Optimum Temp:           | 62 - 72 °F | Starter:      | No     |

**Fermentation Temp:** 68 °F    **Pitch Rate:** -

### **Priming**

Method: Corn Sugar    Amount: 5 oz

*This recipe is shared.*



***View Count: 56***

***Brew Count: 0***

***Last Updated: 2014-04-08 18:46 EDT***