

# WWII Stout

**Brew Type:** All Grain  
**Style:** American Stout  
**Batch Size:** 6.00 gal  
**Boil Volume:** 7.50 gal  
**Brewhouse Efficiency:** 72.00 %

**Date:** 9/28/2010  
**Brewer:** Michael Bischoff  
**Assistant Brewer:**  
**Boil Time:** 60 min

## Brewing Steps

Check	Time	Step																					
	1-2 Days Before Brewing	<b>Prepare Yeast Starter</b>																					
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	9/28/2010	Clean and prepare equipment.																					
	--	Measure ingredients, crush grains.																					
	--	Prepare 9.83 gal water for brewing																					
		<b>Prepare Ingredients for Mash</b>																					
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	--	<b>WARNING: Preheat Mash Tun</b> - No equipment adjustments made!																					
	2 min	<b>Mash Ingredients</b> <b>Mash In:</b> Add 21.71 qt of water at 161.4 F																					
	75 min	- Hold mash at 150.0 F for 75 min																					
	--	Batch Sparge Round 1: Sparge with 0.53 gal of 168.0 F water.																					
	--	Batch Sparge Round 2: Sparge with 3.88 gal of 168.0 F water.																					
	--	Add water to achieve boil volume of 7.50 gal																					
	--	Estimated Pre-boil Gravity is: 1.065 SG with all grains/extracts added																					
		<b>Boil Ingredients</b>																					
	Boil for 60 min	<table border="0"> <thead> <tr> <th>Boil</th> <th>Amount</th> <th>Item</th> <th>Type</th> </tr> </thead> <tbody> <tr> <td>60 min</td> <td>0.75 oz</td> <td>Warrior [15.80 %] (60 min)</td> <td>Hops</td> </tr> <tr> <td>15 min</td> <td>1.00 oz</td> <td>Centennial [10.50 %] (15 min)</td> <td>Hops</td> </tr> <tr> <td>5 min</td> <td>1.00 oz</td> <td>Palisade [6.40 %] (5 min)</td> <td>Hops</td> </tr> </tbody> </table>	Boil	Amount	Item	Type	60 min	0.75 oz	Warrior [15.80 %] (60 min)	Hops	15 min	1.00 oz	Centennial [10.50 %] (15 min)	Hops	5 min	1.00 oz	Palisade [6.40 %] (5 min)	Hops					
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	--	Cool wort to fermentation temperature																					
	--	Add water (as needed) to achieve volume of 6.00 gal																					
	--	Siphon wort to primary fermenter and aerate wort.																					
		<b>Add Ingredients to Fermenter</b>																					
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	9/28/2010	Measure Original Gravity: _____ (Estimate: 1.074 SG)																					
	9/28/2010	Measure Batch Volume: _____ (Estimate: 6.00 gal)																					
	4 days	Ferment in primary for 4 days at 68.0 F																					
	10/2/2010	Transfer to Secondary Fermenter																					

	7 days	Ferment in secondary for 7 days at 68.0 F
	10/9/2010	Measure Final Gravity: _____ (Estimate: 1.018 SG)
	--	Bottle beer at 60.0 F with 4.5 oz of corn sugar.
	4.0 Weeks	Age for 4.0 Weeks at 52.0 F
	11/6/2010	Sample and enjoy!

**Taste Rating (50 possible points): 35.0**