

Raspberry Truffle

A ProMash Recipe Report

BJCP Style and Style Guidelines

13-B Stout, Sweet Stout

Min OG: 1.042 Max OG: 1.056
Min IBU: 25 Max IBU: 48
Min Clr: 30 Max Clr: 60 Color in SRM, Lovibond

Recipe Specifics-----

Batch Size (Gal): 16.00 Wort Size (Gal): 16.00
Total Grain (Lbs): 35.06
Anticipated OG: 1.057 Plato: 14.09
Anticipated SRM: 34.0
Anticipated IBU: 48.2
Brewhouse Efficiency: 75 %
Wort Boil Time: 60 Minutes

Pre-Boil Amounts-----

Evaporation Rate: 15.00 Percent Per Hour
Pre-Boil Wort Size: 18.82 Gal
Pre-Boil Gravity: 1.049 SG 12.06 Plato

Formulas Used-----

Brewhouse Efficiency and Predicted Gravity based on Method #1, Potential Used.
Final Gravity Calculation Based on Points.
Hard Value of Sucrose applied. Value for recipe: 46.2100 ppppg
Yield Type used in Gravity Prediction: Fine Grind Dry Basis.

Color Formula Used: Morey
Hop IBU Formula Used: Rager

Additional Utilization Used For Plug Hops: 2 %
Additional Utilization Used For Pellet Hops: 10 %

Grain/Extract/Sugar

%	Amount	Name	Origin	Potential SRM
59.9	21.00 lbs.	Pale Malt(2-row)	America	1.036 2
8.0	2.81 lbs.	Flaked Barley	America	1.032 2
6.6	2.31 lbs.	Chocolate Malt	America	1.029 400
4.8	1.69 lbs.	Cara-Pils Dextrine Malt		1.033 2
4.8	1.69 lbs.	Crystal 60L	America	1.034 60

3.7	1.31 lbs. Carafa	Germany	1.030	337	
2.1	0.75 lbs. Munich Malt(light)	America	1.033	10	
7.1	2.50 lbs. Milk Sugar	Generic	1.030	0	
2.9	1.00 lbs. Cascade Beer Candi Syrup Red Raspberry		1.030	0	

Potential represented as SG per pound per gallon.

Hops

Amount	Name	Form	Alpha	IBU	Boil Time
4.25 oz.	Fuggle	Plug	5.70	33.4	60 min.
2.00 oz.	Goldings - E.K.	Whole	5.50	14.9	60 min.

Extras

Amount	Name	Type	Time
0.05 Oz	Irish Moss	Fining	15 Min.(boil)
3.38 Oz	Bakers Cocoa Powder	Other	10 Min.(boil)
9.0 Oz	Unsweetened Solid Bakers chocolate	Other	10 Min.(boil)

Yeast-----White Labs WLP013 London Ale

Mash Schedule-----Mash Type: Single Step

Grain Lbs: 32.56

Water Qts: 0.00 - Before Additional Infusions

Water Gal: 0.00 - Before Additional Infusions

Qts Water Per Lbs Grain: 0.00 - Before Additional Infusions

Saccharification Rest Temp : 0 Time: 0

Mash-out Rest Temp : 0 Time: 0

Sparge Temp : 0 Time: 0

Total Mash Volume Gal: 0.00 - Dough-In Infusion Only

All temperature measurements are degrees Fahrenheit.

Notes-----Milk sugar- 10 min boil, added 1# raspberry candi syrup to 5 gallons of sweet stout in the secondary