

## **American Stout (recipe is a blend between Rogue Shakespeare Stout and Deschutes Obsidian Stout)**

### **The Numbers**

Batch Size: 6 gallons

OG: 1.075

IBU: 60.4

Color: 37.9

### **The Malts**

	<b>Weight</b>	<b>Percent</b>
US 2 Row Pale Malt	4.50 kg (10.0 lbs)	69.2
Flaked Oats	0.50 kg (1.1 lbs)	7.7
Crystal 80L	0.45 kg (1.0 lbs)	6.9
Chocolate Malt	0.40 kg (0.9 lbs)	6.2
Munich 10L	0.35 kg (0.8 lbs)	5.4
Roasted Barley	0.30 kg (0.7 lbs)	4.6

### **The Hops**

	<b>Weight</b>	<b>IBUs</b>
Magnum @ 60 minutes	14 g (0.5 ozs)	21.5
Centennial @ 30 minutes	28 g (1.0 ozs)	23.6
Centennial @ 15 minutes	28 g (1.0 ozs)	15.4

### **The Yeast**

White Labs WLP001 California Ale, Wyeast 1056 American Ale, or Safale US-05

### **The Process**

Mash at 154 F (67.8 C)

Boil for 60 minutes

Ferment at 67 F (19.4 C)