

# The WIZARDS Recipe Library

## Singularity Stout

Created by Don Levey on 06/22/2006

Brew Target Statistics							
<b>Style</b>	Foreign Extra Stout	<b>Efficiency</b>	75.8 %	<b>Pre-boil Volume</b>	6.50 gallons US	<b>OG</b>	1.061
<b>IBU</b>	33.1	<b>Mash Ratio</b>	1.25 qt/l	<b>Post-boil Volume</b>	5.50 gallons US	<b>FG</b>	1.015
<b>SRM</b>	35.9	<b>Mash Time</b>	60 min	<b>Boil Time</b>	60 min	<b>Attenuation</b>	75.0 %
<b>ABV</b>	6.0 %	<b>Liquor Temp. Loss</b>	0.0 F	<b>Evaporation</b>	1 gallons		

Fermentables						
Name	Quantity	Percent	Extract Potential	SRM	Method	
Pale Ale	8 lb	62.7 %	1.036/lb/gal	3	Mash	
American Six-Row	1 lb	7.8 %	1.035/lb/gal	1.8	Mash	
Cara-Pils Dextrine	1 lb	7.8 %	1.033/lb/gal	1.8	Mash	
Oats (Flaked)	1.5 lb	11.8 %	1.033/lb/gal	2.2	Mash	
American Chocolate	0.5 lb	3.9 %	1.029/lb/gal	350	Mash	
American Black Patent	0.5 lb	3.9 %	1.028/lb/gal	500	Mash	
American Roasted Barley	0.25 lb	2 %	1.028/lb/gal	450	Mash	
<b>Totals:</b>	<b>12.75 pounds</b>	<b>100%</b>	<b>1.061</b>	<b>35.9</b>		

Mash Schedule						
Type	Start Temp	End Temp	Method	Ramp Minutes	Step Minutes	Instructions
alpha	152 F	152 F	infusion	0	60	Mash in with 4.0 gallons US of water at 164.9 F
sparge	170 F	170 F	fly	0	60	Sparge with 2.3 gallons US at 170.0F to collect 6.5 gallons US

Flavor Addition Schedule					
Name	Quantity	Form	Alpha	Stage	Time
Northern Brewer	2 oz	Leaf	6.9	Boil	30
Cluster	0.5 oz	Pellet	7.0	Boil	5
<b>Hop totals:</b>	<b>2.5 ounces</b>		<b>33.1</b>		

## Fermentation Schedule

**Yeast** Wyeast 1098 British Ale Yeast

**Fermentation temperature**

