

Samuel Smith - Extra Stout (clone) v2 - 4.6%

Sweet Stout

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Type: All Grain

IBU : 32 (Tinseth)  
BU/GU : 0.68  
Colour : 42 EBC  
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.037  
Original Gravity : 1.048  
Final Gravity : 1.013

Fermentables (1.23 kg)

1.1 kg - Golden Promise Pale Ale Malt 5 EBC (...  
^ Brouwmaatje (NL) BM-SI.100292  
38 g - Brown Malt 135 EBC (3.1%)  
38 g - 30 min - Steep - Chocolate Malt 950 EB...  
^ The Malt Miller (UK) MAL-02-004  
19 g - Light Crystal 150 170 EBC (1.5%)  
19 g - Medium Crystal 240 265 EBC (1.5%)  
19 g - 30 min - Steep - Roasted Barley 1300 E...  
^ The Malt Miller (UK) MAL-02-007

Hops (14 g)

60 min - 14 g - Willamette (Whole) - 5% (32 IBU)  
^ Lot # 20220911  
^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 2.25 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.63 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.91 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.92 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.5 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - White Labs Irish Ale Yeast WLP004

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 3.53 L  
Sparge Water : 5.48 L  
Boil Time : 60 min  
Total Water : 9.01 L



42 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
73.3 °C - Strike Temp  
67 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 14 days - Carbonation  
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 59 Mg 12 Na 50 Cl 100 SO 100 HCO 67

SO/Cl ratio: 1  
Mash pH: 5.4  
Sparge pH: 6

Measurements

Mash pH:  
  
Boil Volume:  
  
Pre-Boil Gravity:  
  
Post-Boil Kettle Volume:  
  
Original Gravity:  
  
Fermenter Top-Up:  
  
Fermenter Volume:  
  
Final Gravity:  
  
Bottling Volume:

Recipe Notes

Target: ABV = 4.6 %, IBU = 32, OG = 1.047, FG = 1.011.