

Simple Stout - 4.6%

Sweet Stout

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Type: All Grain

IBU : 34 (Tinseth)
 BU/GU : 0.75
 Colour : 60 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.035
 Original Gravity : 1.045
 Final Gravity : 1.010

Fermentables (1.13 kg)

900 g - Pale Ale Malt 5.5 EBC (80%)
 ^ The Malt Miller (UK) MAL-00-042
 111 g - Flaked Barley 3 EBC (9.9%)
 ^ The Malt Miller (UK) MAL-03-005
 90 g - Roasted Barley 1300 EBC (8%)
 ^ The Malt Miller (UK) MAL-02-007
 24 g - Chocolate Malt 950 EBC (2.1%)
 ^ The Malt Miller (UK) MAL-02-004

Hops (15.4 g)

30 min - 9.3 g - Bullion - 8% (29 IBU)
 5 min - 6.1 g - Bullion - 8% (5 IBU)

Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.2 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.62 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.89 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.9 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

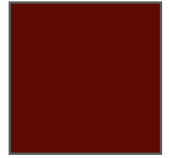
Yeast

0.3 pkg - CrossMyLoof Kölsch CML

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

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.04 L
 Sparge Water : 5.81 L
 Boil Time : 60 min
 Total Water : 8.85 L



60 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 58 Mg 12 Na 50 Cl 100 SO 100 HCO 68

SO/Cl ratio: 1
 Mash pH: 5.38
 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 = 34, EBC = 76.8, OG = 1.045, FG = 1.010.