

St Patrick Stout - 4.3%

Irish Stout

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Type: All Grain

IBU : 33 (Tinseth)
BU/GU : 0.79
Colour : 68 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.032
Original Gravity : 1.042
Final Gravity : 1.009

Fermentables (1.13 kg)

824 g - Maris Otter Extra Pale Ale 4 EBC (72.7%)
74 g - Munich Malt I 15 EBC (6.5%)
^ Brouwmaatje (NL) 051.305.1/1kg
56 g - 30 min - Steep - Angry Bear - Black Ma...
38 g - Amber Malt 108 EBC (3.4%)
38 g - Flaked Barley 3 EBC (3.4%)
^ The Malt Miller (UK) MAL-03-005
38 g - 30 min - Steep - Roasted Barley 1300 E...
^ The Malt Miller (UK) MAL-02-007
24 g - CaraAmber 65 EBC (2.1%)
^ Brouwmaatje (NL) 051.211.1
24 g - CaraAroma 350 EBC (2.1%)
^ Brouwmaatje (NL) BM-BL.051.188.1
18 g - 30 min - Steep - Low Colour Chocolate...

Hops (8.5 g)

60 min - 4.1 g - Columbus (T90) - 15% (32 IBU)

Hop Stand

10 min hopstand @ 80 °C
10 min - 4.4 g - Endeavour (Whole) - 7% (1 IBU)

Miscellaneous

Mash - 0.31 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 3.17 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.3 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.3 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast

0.2 pkg - Muntion-Fison Muntion's Gold
0.2 pkg - White Labs Dry English Ale WLP007

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

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

Mash Water : 3.07 L
Sparge Water : 5.79 L
Boil Time : 60 min
Total Water : 8.86 L



68 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
71 °C - Strike Temp
65 °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 82 Mg 2 Na 26 Cl 101 SO 86 HCO 42

SO/Cl ratio: 0.9
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 = 4.2 %, IBU = 32, EBC = 62, OG = 1.042, FG = 1.010.