

Blackcurrant & Liquorice Stout - 4.6%

Irish Stout

Author: hichaechoc@homebrewinguk.com

Type: All Grain

IBU : 43 (Tinseth)
 BU/GU : 0.9
 Colour : 76 EBC
 Carbonation : 2.4 CO2-vol

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

Fermentables (1.31 kg)

806 g - Pale Ale Malt 5.5 EBC (61.6%)
 ^ The Malt Miller (UK) MAL-00-042
 268 g - Flaked Barley 3 EBC (20.5%)
 ^ The Malt Miller (UK) MAL-03-005
 142 g - 30 min - Steep - Carafa Special Type...
 ^ The Malt Miller (UK) MAL-01-009
 93 g - Torrified Wheat 3.9 EBC (7.1%)
 ^ The Malt Miller (UK) MAL-03-006

Hops (21 g)

60 min - 11 g - Bramling Cross - 7% (39 IBU)
 ^ The Malt Miller (UK) HOP-04-004

Hop Stand

20 min hopstand @ 80 °C
 20 min - 10 g - Bramling Cross - 7% (4 IBU)
 ^ The Malt Miller (UK) HOP-04-004

Miscellaneous

Mash - 0.31 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 3.15 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
 Mash - 0.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Flameout - 110 g - Blackcurrant
 ^ Morrisons (UK)
 Flameout - 50 g - Soft Liquorice
 ^ Klene

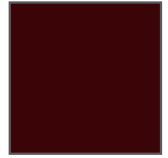
Yeast

0.3 pkg - Lallemend (LalBrew) Nottingham Yeast
 ^ The Malt Miller (UK) YEA-02-023

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

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

Mash Water : 3.22 L
 Sparge Water : 5.69 L
 Boil Time : 60 min
 Total Water : 8.91 L



76 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature
 78 °C - 10 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Conditioning
 18 °C - 100 days - Maturing

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
 Ca 81 Mg 2 Na 26 Cl 100 SO 85 HCO 42

SO/Cl ratio: 0.9
 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 = 4.7 %, OG = 1.048, FG = 1.012.