

Mena Dhu Stout (clone) - 4.2%

Irish Stout

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 34 (Tinseth)
 BU/GU : 0.77
 Colour : 54 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.034
 Original Gravity : 1.044
 Final Gravity : 1.012

Fermentables (1.18 kg)

918 g - Hook Head Irish Pale Malt 5 EBC (78.1%)
 79 g - Smoked Malt 17.7 EBC (6.7%)
 47 g - 30 min - Steep - Chocolate Malt 950 EB...
 ^ The Malt Miller (UK) MAL-02-004
 47 g - Naked Oat Malt 5 EBC (4%)
 47 g - 30 min - Steep - Roasted Barley 1300 E...
 ^ The Malt Miller (UK) MAL-02-007
 37 g - Medium Crystal 240 265 EBC (3.2%)

Hops (18.4 g)

60 min - 10.8 g - Fuggle (Whole) - 5% (26 IBU)
 ^ Worcester Hop Shop (UK)
 15 min - 7.6 g - Fuggle (Whole) - 5% (8 IBU)
 ^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 0.32 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 3.19 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.3 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.31 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

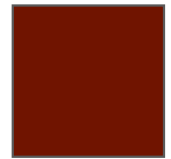
Yeast

0.3 pkg - CrossMyLoof Midland

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

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

Mash Water : 3.24 L
 Sparge Water : 5.68 L
 Boil Time : 60 min
 Total Water : 8.92 L



54 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 = 4.5 %, OG = 1.044.