noname (20250129) - 4.6%

Sweet Stout
Author: GHW@homebrewinguk.com

Type: All Grain

IBU	: 49 (Tinseth)
BU/GU	: 1.05
Colour	: 41 EBC
Carbonation	: 2.1 CO2-vol

Pre-Boil Gravity	: 1.036
Original Gravity	: 1.047
Final Gravity	: 1.012

Fermentables (1.21 kg)
1.066 kg - Pale Ale Malt 5.5 EBC (88.4%)
^ The Malt Miller (UK) MAL-00-042
39 g - Brown Malt 135 EBC (3.2%)
39 g - 30 min - Steep - Chocolate Malt 950 EB...
^ The Malt Miller (UK) MAL-02-004
28 g - Dark Crystal Malt 240 EBC (2.3%)
^ The Malt Miller (UK) MAL-01-002
17 g - Light Crystal 150 170 EBC (1.4%)
17 g - 30 min - Steep - Roasted Barley 1300 E...
^ The Malt Miller (UK) MAL-02-007

Hops (12.9 g)
60 min - 12.9 g - Progress - 7.6% (49 IBU)
^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)

Miscellaneous
Mash - 0.51 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 3.05 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.51 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.55 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.81 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
0.4 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	: 3.45 L
Sparge Water	: 5.53 L
Boil Time	: 60 min
Total Water	: 8.98 L

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
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 66 Mg 8 Na 41 Cl 111 SO 78 HCO 57

SO/Cl ratio: 0.7
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:

41 EBC