

Young's London Stout (2006) - 5.5%

Sweet Stout

Author: Ron Pattinson

Type: All Grain

IBU : 16 (Tinseth)
BU/GU : 0.29
Colour : 41 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.037
Original Gravity : 1.057
Final Gravity : 1.015

Fermentables (1.43 kg)

1.244 kg - Pale Ale Malt 5.5 EBC (87.1%)
^ The Malt Miller (UK) MAL-00-042
74 g - 30 min - Steep - Chocolate Malt 950 EB...
^ The Malt Miller (UK) MAL-02-004
55 g - Flaked Oats 2 EBC (3.9%)
^ Brouwmaatje (NL) BM/BL.051.163.4/1
55 g - 10 min - Boil - Invert Sugar #2 49.5 E...
1 g - 30 min - Steep - Chocolate 1240 EBC (0.1%)

Hops (7.5 g)

90 min - 3.5 g - Fuggle (Whole) - 5% (9 IBU)
^ Worcester Hop Shop (UK)
30 min - 4 g - Goldings - 5.6% (8 IBU)
^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

Miscellaneous

Mash - 0.72 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.32 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.7 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.01 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.02 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1.1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - Wyeast Labs London ESB Ale 1968

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 3.9 L
Sparge Water : 6.13 L
Boil Time : 90 min
Total Water : 10.03 L



41 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
74 °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 - Carbonation
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 44 Mg 12 Na 50 Cl 75 SO 100 HCO 68

SO/Cl ratio: 1.3
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 = 5.56 %, IBU = 15, EBC = 45.3, OG = 1.057, FG = 1.015.

Pitch yeast @ 18 C.