

Jimmy J's Stout v1 - 4.7%

Irish Stout

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Type: All Grain

IBU : 36 (Tinseth)
BU/GU : 0.85
Colour : 74 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.030
Original Gravity : 1.042
Final Gravity : 1.006

Fermentables (1.22 kg)

1.067 kg - Wildfire Pale Malt 9.3 EBC (87.5%)
125 g - 30 min - Steep - Roasted Barley 1300...
28 g - 30 min - Steep - Chocolate Malt 950 EB...
^ The Malt Miller (UK) MAL-02-004

Hops (9 g)

60 min - 9 g - Target (T90) - 7.5% (36 IBU)
^ The Malt Miller (UK) HOP-04-003

Miscellaneous

Mash - 0.33 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 3.34 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.32 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.37 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

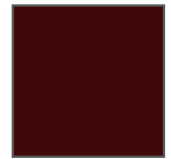
Yeast

0.5 pkg - Omega Gulo Ale OYL-501

01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.21 L
Post-Boil Vol : 5.96 L

Mash Water : 3.2 L
Sparge Water : 6.15 L
Boil Time : 75 min
Total Water : 9.35 L



74 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (95 min)
73.3 °C - Strike Temp
67 °C - 95 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
21 °C - 10 days - Primary
24 °C - 4 days - Diacetyl rest
21 °C - 14 days - Carbonation
21 °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 %, IBU = 37, EBC > 300 ?, OG= 1.042, FG = 1.008.

The recipe is based on the Murphy's in Graham Wheeler's Brew Classic European Beers at Home.