

Guinness - Foreign Extra Stout (clone) - 7.4%

Irish Extra Stout

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Type: All Grain

IBU : 46 (Tinseth)  
BU/GU : 0.61  
Colour : 88 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.058  
Original Gravity : 1.075  
Final Gravity : 1.019

Fermentables (1.89 kg)

1.226 kg - Pale Ale Malt 5.5 EBC (65%)  
^ The Malt Miller (UK) MAL-00-042  
472 g - Flaked Barley 3 EBC (25%)  
^ The Malt Miller (UK) MAL-03-005  
189 g - Roasted Barley 1300 EBC (10%)  
^ The Malt Miller (UK) MAL-02-007

Hops (24 g)

60 min - 24 g - Bramling Cross (Whole) - 5% (...)  
^ Lot # 20230910  
^ Home grown by The Thirsty Otter

Miscellaneous

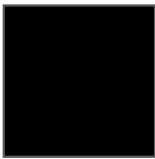
Mash - 1.14 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 1.12 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.67 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.68 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.5 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
Bottling - 1 ml - Lactic Acid 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

1 pkg - Lallemmand (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 : 5.66 L  
Sparge Water : 4.03 L  
Boil Time : 60 min  
Total Water : 9.69 L



88 EBC

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 35 Mg 9 Na 48 Cl 100 SO 70 HCO 17  
  
SO/Cl ratio: 0.7  
Mash pH: 5.39  
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 = 7.5 %, IBU = 47, OG = 1.075.  
  
TODO: find a good dry yeast for Irish Stout