

Beamish Stout - 3.9%

Irish Stout

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Type: All Grain

IBU : 32 (Tinseth)
 BU/GU : 0.83
 Colour : 62 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.026
 Original Gravity : 1.038
 Final Gravity : 1.008

Fermentables (1.03 kg)

740 g - Finest Pale Ale Golden Promise 5.5 EB...
 ^ The Malt Miller (UK) MAL-00-058
 70 g - Torrified Wheat 3.9 EBC (6.8%)
 ^ The Malt Miller (UK) MAL-03-006
 63 g - 10 min - Boil - Cane (Beet) Sugar 0 EB...
 60 g - 30 min - Steep - Chocolate Malt 950 EB...
 ^ The Malt Miller (UK) MAL-02-004
 42 g - Crystal Malt 150 EBC (4.1%)
 ^ The Malt Miller (UK) MAL-01-008
 42 g - 30 min - Steep - Roasted Barley 1300 E...
 ^ The Malt Miller (UK) MAL-02-007
 17 g - 30 min - Steep - Black Malt 1340 EBC (...
 ^ The Malt Miller (UK) MAL-02-008

Hops (10.1 g)

60 min - 3.3 g - Challenger (T90) - 6.1% (11...
 ^ The Malt Miller (UK) HOP-04-000
 60 min - 3.3 g - Herkules (Whole) - 12% (20 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min - 3.5 g - Hallertauer Mittelfrueh - 4%...

Miscellaneous

Mash - 0.3 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 3.07 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.3 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.27 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.3 pkg - Lallemend (LalBrew) Windsor Yeast
 ^ Lot # 06707450347711V
 ^ Brouwmaatje (NL) BM-BL.050.601.4

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

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

Mash Water : 2.35 L
 Sparge Water : 6.28 L
 Boil Time : 60 min
 Total Water : 8.63 L



62 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: 5.35
 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%, IBU = 29, EBC = 60, OG = 1.039, FG = 1.009.