

xBmt-20200702 Imperial Yeast A10 Darkness vs. Nottingham - 6.4%

Irish Extra Stout

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Type: All Grain

IBU : 33 (Tinseth)
BU/GU : 0.5
Colour : 71 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.055
Original Gravity : 1.066
Final Gravity : 1.017

Fermentables (1.73 kg)

1.27 kg - Pale Ale Malt (Rahr) 6.9 EBC (73.5%)
273 g - Barley, Flaked 3.3 EBC (15.8%)
64 g - Chocolate (Briess) 690 EBC (3.7%)
64 g - Roasted Barley (Bairds) 1180 EBC (3.7%)
58 g - Caramel/Crystal Malt - 75 (Bairds) 148...

Hops (14.5 g)

40 min - 7.1 g - Nugget - 12.6% (33 IBU)
0 min - 7.4 g - Crystal - 2.8%

Miscellaneous

Mash - 0.3 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.3 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0 ml - Imperial Yeast A10 Darkness OR LalBre...
0.5 pkg - Lallemmand (LalBrew) Nottingham Yeast
^ The Malt Miller (UK) YEA-02-023

01 Brouwpunt 5L (40min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.16 L
Post-Boil Vol : 5.96 L

Mash Water : 5.19 L
Sparge Water : 3.75 L
Boil Time : 40 min
Total Water : 8.94 L



71 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

154, 40min BIAB mash
73.5 °C - Strike Temp
67.2 °C - 40 min - Mash Step

Fermentation Profile

Imported
19.4 °C - 10 days - Primary
19.4 °C - 10 days - Secondary
18.3 °C - 7 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 13 Mg 5 Na 3 Cl 5 SO 36 HCO 17

SO/Cl ratio: 7.2
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

Water Profile: Ca 77 | Mg 12 | Na 11 | SO4 36 | Cl 5
<http://brulosophy.com/2020/07/02/yeast-comparison-imperial-yeast-a10-darkness-vs-lalbrew-nottingham-the-bru-club-xbmt-series/>