

TBS 012: Br  It Yourself | Haba ero Stout - 4.2%

Irish Stout

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Type: All Grain

IBU : 32 (Tinseth)  
BU/GU : 0.76  
Colour : 63 EBC  
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.037  
Original Gravity : 1.043  
Final Gravity : 1.011

Fermentables (1.08 kg)

722 g - Maris Otter 5.5 EBC (66.7%)  
181 g - Flaked Barley 3.3 EBC (16.7%)  
120 g - Roasted Barley 800 EBC (11.1%)  
60 g - Chocolate 935 EBC (5.5%)

Hops (18.6 g)

30 min - 4.2 g - Warrior - 13.4% (22 IBU)  
15 min - 7.2 g - Fuggle - 4.5% (8 IBU)  
5 min - 7.2 g - Fuggle - 4.5% (3 IBU)

Miscellaneous

Mash - 2.02 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.1 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.65 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.93 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Secondary - 0.288 items - Habenero Pepper

Yeast

0.3 pkg - Imperial Yeast Darkness A10

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 6.86 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.25 L  
Sparge Water : 4.77 L  
Boil Time : 30 min  
Total Water : 8.02 L



63 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

Medium fermentability  
73.3  C - Strike Temp  
67  C - 45 min - Temperature

Fermentation Profile

Ale  
20  C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 62 Mg 10 Na 8 Cl 66 SO 100 HCO 17

SO/Cl ratio: 1.5  
Mash pH: 5.26  
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 62 | Mg 10 | Na 8 | SO4 100 | Cl 68