

Simple Stout v2 - 6.4%

Sweet Stout

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Type: All Grain

IBU : 39 (Tinseth)
 BU/GU : 0.66
 Colour : 72 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.045
 Original Gravity : 1.059
 Final Gravity : 1.010

Fermentables (1.47 kg)

1.18 kg - Pale Ale Malt 5.5 EBC (80.1%)
 ^ The Malt Miller (UK) MAL-00-042
 145 g - Flaked Barley 3 EBC (9.8%)
 ^ The Malt Miller (UK) MAL-03-005
 118 g - Roasted Barley 1300 EBC (8%)
 ^ The Malt Miller (UK) MAL-02-007
 31 g - Chocolate Malt 950 EBC (2.1%)
 ^ The Malt Miller (UK) MAL-02-004

Hops (23.6 g)

60 min - 8.7 g - Challenger (T90) - 7.2% (29...
 ^ The Malt Miller (UK) HOP-04-000
 10 min - 7.3 g - Brewer's Gold (T90) - 5.2% (...
 ^ The Malt Miller (UK) HOP-06-011
 5 min - 7.6 g - Brewer's Gold (T90) - 5.2% (4...
 ^ The Malt Miller (UK) HOP-06-011

Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.29 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.64 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.93 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.93 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.25 pkg - White Labs London Fog Ale WLP066
 0.25 pkg - White Labs Nottingham Ale Yeast WL...

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

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

Mash Water : 3.99 L
 Sparge Water : 5.17 L
 Boil Time : 60 min
 Total Water : 9.16 L



72 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

Ale
 20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 58 Mg 12 Na 50 Cl 100 SO 100 HCO 67

SO/Cl ratio: 1

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 = 6.0 %, IBU = 42, EBC = 73, OG = 1.059, FG = 1.014.