

The Dark Crystal - 5.8%

American Stout

Author: The Thirsty Otter

Type: All Grain

IBU : 33 (Tinseth)  
BU/GU : 0.59  
Colour : 62 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041  
Original Gravity : 1.054  
Total Gravity : 1.056  
Final Gravity : 1.012

Fermentables (1.38 kg)

1 kg - Maris Otter Pale Ale Malt 5.9 EBC (72.5%)  
^ Brouwstore (NL)  
200 g - Pale Chocolate Malt 525 EBC (14.5%)  
^ The Malt Miller (UK) MAL-02-011  
150 g - Oat Malt 4 EBC (10.9%)  
^ The Malt Miller (UK) MAL-00-003  
30 g - Roasted Barley 1300 EBC (2.2%)  
^ The Malt Miller (UK) MAL-02-007  
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

Hops (45 g)

40 min - 15 g - Crystal (T90) - 3.1% (19 IBU)  
^ The Malt Miller (GB) HOP-05-044  
15 min - 15 g - Crystal (T90) - 3.1% (12 IBU)  
^ The Malt Miller (GB) HOP-05-044

Hop Stand

15 min hopstand @ 80 °C  
15 min - 15 g - Crystal (T90) - 3.1% (2 IBU)  
^ The Malt Miller (GB) HOP-05-044

Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 2.28 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.65 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.94 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 - 0.1 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
Mash - 4.14 l - NL Spa Reine Flat Mineral Water  
^ AH (NL)  
Sparge - 5.06 l - NL Spa Reine Flat Mineral W...  
^ AH (NL)  
60 min - Boil - 0.15 g - Lipohop K  
^ The Malt Miller (UK) CH-03-013  
10 min - Boil - 1 g - Irish Moss  
^ Brouwstore (NL) 125.249.1  
10 min - Boil - 0.05 g - Lallemand Servomyces  
^ Lot # 154001112904ABV

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

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 4.14 L  
Sparge Water : 5.06 L  
Boil Time : 60 min  
Total Water : 9.2 L



62 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

04 High fermentability (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 - 45 days - Conditioning

Water Profile

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: 5.4  
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: