

AnOtter Pastry Stout - 9.5%

Imperial Stout

Author: The Thirsty Otter

Type: All Grain

IBU : 43 (Tinseth)  
BU/GU : 0.44  
Colour : 58 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.075  
Original Gravity : 1.097  
Final Gravity : 1.025

Fermentables (2.5 kg)

1.2 kg - Pale Ale Malt 8.5 EBC (48%)  
^ Brouwmaatje (NL) 051.011.5  
500 g - Biscuit 50 EBC (20%)  
^ Brouwmaatje (NL) 051.098.2/1  
500 g - Pils 3.5 EBC (20%)  
^ Brouwmaatje (NL) 051.002.4  
100 g - 30 min - Steep - Chocolate Malt 900 E...  
^ Brouwmaatje (NL) 051.027.1/250gr  
100 g - Flaked Oats 2 EBC (4%)  
^ Brouwmaatje (NL) BM/BL.051.163.4/1  
100 g - Wheat, Torrified 3.8 EBC (4%)  
^ Van Der Kooij Jubbega (NL) 264222

Hops (40 g)

40 min - 5 g - East Kent Goldings - 5.4% (8 IBU)  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...  
40 min - 5 g - Godiva (Whole) - 7.52% (11 IBU)  
^ Worcester Hop Shop (UK)  
20 min - 10 g - Godiva (Whole) - 7.52% (15 IBU)  
^ Worcester Hop Shop (UK)  
20 min - 5 g - East Kent Goldings - 5.4% (6 IBU)  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Hop Stand

20 min hopstand @ 80 °C  
20 min - 10 g - Godiva (Whole) - 7.52% (3 IBU)  
^ Worcester Hop Shop (UK)  
20 min - 5 g - East Kent Goldings - 5.4% (1 IBU)  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 1.19 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 1.18 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.71 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.71 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.8 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
Bottling - 10 g - Hazelnut  
Bottling - 10 g - Totally Natural Solutions C...  
Bottling - 10 ml - Vanilla extract  
^ Puur Mieke (NL) https://www.puurmieke.nl/ni...

Yeast

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

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 7.2 L  
Sparge Water : 2.98 L  
Boil Time : 60 min  
Total Water : 10.18 L



58 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
72.1 °C - Strike Temp  
66 °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 35 Mg 9 Na 49 Cl 100 SO 70 HCO 17

SO/Cl ratio: 0.7  
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:

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## Recipe Notes

Check max ABV for yeast.