

Younger's Export Stout (1897) - 6.4%

Historical Beer

Author: Durden Park

Type: All Grain

IBU : 48 (Tinseth)
BU/GU : 0.72
Colour : 63 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.045
Original Gravity : 1.066
Final Gravity : 1.017

Fermentables (1.66 kg)

895 g - Pale Ale Malt 5.5 EBC (54%)
^ The Malt Miller (UK) MAL-00-042
598 g - Carapils 4 EBC (36.1%)
^ Lot # 694-201130-111430-176081-1/1
^ The Malt Miller (UK) MAL-01-016
92 g - Crystal Medium 175 EBC (5.6%)
^ Lot # 694-201130-111430-176081-1/1
^ The malt Miller (UK) MAL-01-035
74 g - Black Malt 1340 EBC (4.5%)
^ The Malt Miller (UK) MAL-

Hops (20 g)

90 min - 10 g - East Kent Goldings (EKG) - 5%...
^ The Malt Miller (UK) HOP-04-001
90 min - 10 g - Fuggle (Whole) - 5% (23 IBU)
^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 0.73 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.57 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.73 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.05 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.05 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.3 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - Lallemend (LalBrew) Nottingham Yeast
^ Lot # 10812600497711V
^ The Malt Miller (UK) YEA-02-023

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L
Mash Water : 4.98 L
Sparge Water : 5.39 L
Boil Time : 90 min
Total Water : 10.37 L



63 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

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

Original recipe:
O.G. 1.066 - 1.068
For 1 gallon (4.5 L):

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Recipe Notes

1.5 lbs (680g) Pale Malt
1.0 lbs (454g) Carapils Malt
2.5 oz (70g) Crystal Malt
2.0 oz (56g) Black Malt
1½ oz (38g) Fuggle or Goldings hops
Mash grain for 3 hours* at 150° F (66±1° C). Raise temperature to 170° F (77° C) for 30 minutes.
Sparge with hot water at 180 – 185° F (82 – 85° C) to O.G. or required volume.
Boil with hops for 90 minutes.
Cool and ferment with a good quality ale yeast.
Mature 6 months.
*(with modern malts can be reduced to 60 minutes.)
<https://durdenparkbeer.org.uk/index.php/youngers-export-stout-1897/>

Adapted the hop bill to match the style.