

## Mena Dru Stout (clone) - 4.2%

### Irish Stout

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 34 (Tinseth)  
 BU/GU : 0.77  
 Colour : 54 EBC  
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.034  
 Original Gravity : 1.044  
 Final Gravity : 1.012

### Fermentables (1.18 kg)

918 g - Hook Head Irish Pale Malt 5 EBC (78.1%)  
 79 g - Smoked Malt 17.7 EBC (6.7%)  
 47 g - 30 min - Steep - Chocolate Malt 950 EB...  
 ^ The Malt Miller (UK) MAL-02-004  
 47 g - Naked Oat Malt 5 EBC (4%)  
 47 g - 30 min - Steep - Roasted Barley 1300 E...  
 ^ The Malt Miller (UK) MAL-02-007  
 37 g - Medium Crystal 240 265 EBC (3.2%)

### Hops (18.4 g)

60 min - 10.8 g - Fuggle (Whole) - 5% (26 IBU)  
 ^ Worcester Hop Shop (UK)  
 15 min - 7.6 g - Fuggle (Whole) - 5% (8 IBU)  
 ^ Worcester Hop Shop (UK)

### Miscellaneous

Mash - 0.32 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 3.19 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.3 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.31 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

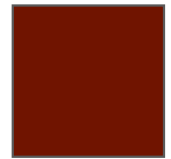
### Yeast

0.3 pkg - CrossMyLoof Midland

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

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

Mash Water : 3.24 L  
 Sparge Water : 5.68 L  
 Boil Time : 60 min  
 Total Water : 8.92 L



54 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (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 - 14 days - Carbonation  
 18 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
 Ca 82 Mg 2 Na 26 Cl 101 SO 86 HCO 42

SO/Cl ratio: 0.9  
 Mash pH: 5.38  
 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 = 4.5 %, OG = 1.044.