

Samuel Smith - Extra Stout (clone) - 4.6%

Sweet Stout

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Type: All Grain

IBU : 34 (Tinseth)
 BU/GU : 0.7
 Colour : 59 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.049
 Final Gravity : 1.014

Fermentables (1.27 kg)

1.119 kg - Pale Ale Malt 5.5 EBC (88%)
 ^ The Malt Miller (UK) MAL-00-042
 38 g - Brown Malt 135 EBC (3%)
 38 g - 30 min - Steep - Chocolate Malt 950 EB...
 ^ The Malt Miller (UK) MAL-02-004
 38 g - 30 min - Steep - Roasted Barley 1300 E...
 ^ The Malt Miller (UK) MAL-02-007
 19 g - Light Crystal 150 170 EBC (1.5%)
 19 g - Medium Crystal 240 265 EBC (1.5%)

Hops (15 g)

60 min - 15 g - Willamette (Whole) - 5% (34 IBU)
 ^ Lot # 20220911
 ^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.26 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.63 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.91 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.92 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

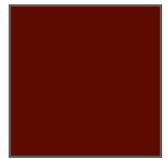
Yeast

0.5 pkg - White Labs Irish Ale Yeast WLP004

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

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

Mash Water : 3.59 L
 Sparge Water : 5.44 L
 Boil Time : 60 min
 Total Water : 9.03 L



59 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °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 59 Mg 12 Na 50 Cl 100 SO 100

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:

Recipe Notes

Target: ABV = 4.6 %, IBU = 35