

xBmt-20181112 Steeped Roasted Grain - 6.7%

Foreign Extra Stout
Author: Jake Huolihan

Type: All Grain

IBU : 65 (Tinseth)
BU/GU : 0.93
Colour : 94 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.053
Original Gravity : 1.070
Final Gravity : 1.019

Fermentables (1.94 kg)
1.733 kg - Exclusivo Pale Malt (Cargill) 5.9...
202 g - Roasted Barley 985 EBC (10.4%)

Hops (13.1 g)
60 min - 13.1 g - Hallertau Magnum - 11.5% (6...

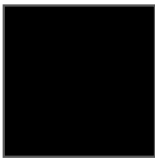
Miscellaneous
Mash - 2.24 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.12 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast
0 ml - Imperial Yeast Darkness A10

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

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

Mash Water : 5.81 L
Sparge Water : 3.93 L
Boil Time : 60 min
Total Water : 9.74 L



94 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
03 Medium Body Profile (152F)
72.9 °C - Strike Temp
66.7 °C - 60 min - Mash In

Fermentation Profile
Imported
19.4 °C - 10 days - Primary
18.3 °C - 10 days - Secondary
18.3 °C - 7 days - Conditioning

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 32 Mg 2 Na 8 Cl 61 SO 4 HCO 17

SO/Cl ratio: 0.1
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

Water Profile: Ca 58 | Mg 0 | Na 8 | SO4 60 | Cl 61
<http://brulosophy.com/2018/11/12/roasted-grains-pt-5-full-mash-vs-steeped-in-wort-exbeeriment-results/>