

GHW's Extra Stout - 4.7%

Irish Extra Stout

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Type: All Grain

IBU : 32 (Tinseth)
BU/GU : 0.69
Colour : 48 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
Original Gravity : 1.047
Final Gravity : 1.011

Fermentables (1.28 kg)

1.116 kg - Finest Pale Ale Golden Promise 5.5...
^ The Malt Miller (UK) MAL-00-058
44 g - 30 min - Steep - Chocolate Malt 950 EB...
^ The Malt Miller (UK) MAL-02-004
25 g - 30 min - Steep - Brown Malt 515 EBC (2%)
23 g - Amber Malt 50 EBC (1.8%)
^ The Malt Miller (UK) MAL-02-000
23 g - Crystal Malt 150 EBC (1.8%)
^ The Malt Miller (UK) MAL-01-008
23 g - Dark Crystal Malt 240 EBC (1.8%)
^ The Malt Miller (UK) MAL-01-002
23 g - 30 min - Steep - Roasted Barley 1300 E...
^ The Malt Miller (UK) MAL-02-007

Hops (8.6 g)

60 min - 8.6 g - Cascade (T90) - 7.5% (32 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100

Miscellaneous

Mash - 0.42 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 5.92 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 1.93 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.73 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.04 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast

0.5 pkg - Lallemend (LalBrew) Verdant IPA
^ The Malt Miller (UK) YEA-02-051

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

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

Mash Water : 3.56 L
Sparge Water : 5.46 L
Boil Time : 60 min
Total Water : 9.02 L



48 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °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 110 Mg 10 Na 100 Cl 273 SO 100 HCO 50

SO/Cl ratio: 0.4
Mash pH: 5.34
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 = 32, EBC = 49, OG = 1.047, FG = 1.012.