

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 EBC...  
^ 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)  
^ Brouwnatje (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

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

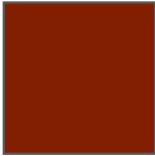
Fermentation Profile  
01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 14 days - Carbonation  
18 °C - 28 days - Conditioning

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:



48 EBC

Recipe Notes

Target: ABV = 4.6 % IBU = 32, EBC = 49, OG = 1.047, FG = 1.012.