

Livi B&L Stout 2023 - 6.4%

Sweet Stout

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Type: All Grain

IBU : 35 (Tinseth)
BU/GU : 0.62
Colour : 84 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.035
Original Gravity : 1.057
Final Gravity : 1.008

Fermentables (1.45 kg)

577 g - Pop's Pale Ale 5.4 EBC (39.9%)
^ Crossmyloof Brew (UK) https://www.crossmylo...
241 g - Flaked Barley 3 EBC (16.7%)
^ The Malt Miller (UK) MAL-03-005
120 g - Carafa III 1035 EBC (8.3%)
120 g - Munich Malt I 15 EBC (8.3%)
^ The Malt Miller (UK) MAL-00-017
110 g - Blackcurrant Jam 6 EBC (7.6%)
^ Asda (UK)
66 g - Wheat, Torrified 3.9 EBC (4.6%)
61 g - Brown Malt 135 EBC (4.2%)
61 g - CaraAmber 65 EBC (4.2%)
^ Brouwmaatje (NL) 051.211.1
49 g - Soft Liquorice 197 EBC (3.4%)
42 g - Chocolate Malt 950 EBC (2.9%)
^ The Malt Miller (UK) MAL-02-004

Hops (5.6 g)

60 min - 5.6 g - Magnum - 12.5% (35 IBU)

Miscellaneous

Mash - 0.71 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.5 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.7 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.01 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.02 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

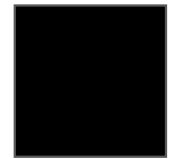
Yeast

0.6 pkg - Omega Hornindal Kveik OYL-091

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 3.86 L
Sparge Water : 6.16 L
Boil Time : 90 min
Total Water : 10.02 L



84 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
72.1 °C - Strike Temp
66 °C - 90 min - Temperature

Fermentation Profile

10 Kveik
28 °C - 7 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 58 Mg 12 Na 50 Cl 100 SO 100 HCO 67

SO/Cl ratio: 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

Target: ABV = 5.87 %, IBU = 38.3, EBC = 86.5, OG = 1.057, FG = 1.012.

Single step Infusion rising from 50°C to 66°C for 90 Minutes.
Fermented at 28°C with CML Hornindal Kveik