

Short & Shoddy | Irish Extra Stout (15C) - 5.1%

Irish Extra Stout
Author: Brülosophy

Type: All Grain

IBU : 23 (Tinseth)
BU/GU : 0.43
Colour : 76 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.046
Original Gravity : 1.053
Final Gravity : 1.014

Fermentables (1.34 kg)
1.054 kg - Maris Otter Malt 6.5 EBC (78.5%)
105 g - Flaked Barley 3.3 EBC (7.8%)
105 g - Roasted Barley 1200 EBC (7.8%)
53 g - Caramel/Crystal Malt 45L 119 EBC (4%)
26 g - Pale Chocolate 600 EBC (1.9%)

Hops (9.3 g)
30 min - 9.3 g - Challenger - 7% (23 IBU)

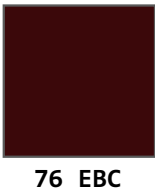
Miscellaneous
Mash - 1.21 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.11 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.59 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.82 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast
0.3 pkg - Imperial Yeast Darkness A10

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
Boil Size : 6.86 L
Post-Boil Vol : 5.96 L

Mash Water : 4.03 L
Sparge Water : 4.24 L
Boil Time : 30 min
Total Water : 8.27 L



Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
03 - High/Moderate Fermentability
72.9 °C - Strike Temp
66.7 °C - 60 min - Temperature

Fermentation Profile
Ale
18.9 °C - 7 days - Primary

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 46 Mg 9 Na 8 Cl 44 SO 87 HCO 17

SO/Cl ratio: 2
Mash pH: 5.38
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 (approximate): Ca 57 | Mg 9 | Na 8 | SO4 87 | Cl 44

<https://brulosophy.com/2024/07/08/short-shoddy-irish-extra-stout/>