

Brewdog - #101 Cocoa Psycho (clone) v2 - 4.7%

Sweet Stout

Author: Gravey's Brewery

Type: All Grain

IBU : 33 (Tinseth)
 Colour : 145 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.049
 Final Gravity : 1.013

Fermentables (1.23 kg)

750 g - Extra Pale Maris Otter 3.1 EBC (61.2%)
 ^ The Malt Miller (UK) MAL-00-040
 160 g - Roasted Barley 1300 EBC (13.1%)
 ^ The Malt Miller (UK) MAL-02-007
 135 g - Black Malt 1340 EBC (11%)
 ^ The Malt Miller (UK) MAL-
 110 g - Pale Wheat Malt 3 EBC (9%)
 ^ The Malt Miller (UK) MAL-00-047
 55 g - Medium Peat Smoked Malt 4 EBC (4.5%)
 ^ The Malt Miller (UK) MAL-00-004
 15 g - Dark Crystal Malt 240 EBC (1.2%)
 ^ The Malt Miller (UK) MAL-01-002

Hops (21 g)

30 min - 7 g - Cascade (T90) - 6.5% (18 IBU)
 ^ The Malt Miller (UK) HOP-05-005
 15 min - 7 g - Cascade (T90) - 6.5% (13 IBU)
 ^ The Malt Miller (UK) HOP-05-005

Hop Stand

15 min hopstand @ 80 °C
 15 min - 7 g - Cascade (T90) - 6.5% (3 IBU)

Miscellaneous

Mash - 0.82 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 60 min - Boil - 0.15 g - Lipohop K
 ^ Lot # LPK110
 ^ The Malt Miller (UK) CH-03-013
 10 min - Boil - 1 g - Irish Moss
 ^ Brouwstore (NL) 125.249.1
 10 min - Boil - 0.05 g - Lallemand Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4
 10 min - Boil - 1 items - Wort Chiller
 ^ Brouwstore (NL) 057.020.20
 Bottling - 15 items - 33 cl Steinie bottle (s...
 ^ Brouwstore (NL) 017.500.0

Yeast

0.5 pkg - Mangrove Jack's Empire Ale Yeast M15
 ^ The Malt Miller (UK) YEA-02-036

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

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

Mash Water : 3.68 L
 Sparge Water : 5.38 L
 Boil Time : 60 min
 Total Water : 9.06 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

Ale
 20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (Du...
 Ca 52 Mg 9 Na 67 Cl 19 SO 44

SO/Cl ratio: 2.3
 Mash pH: 5.4

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

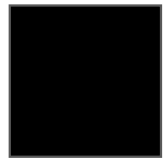
Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



145 EBC

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Recipe Notes

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).