

## Goose Island - Bourbon County Brand Stout (clone) - 12.3%

### Imperial Stout

Author: Brouwpunt & Tall Guys

Type: All Grain

IBU : 87 (Tinseth)  
 BU/GU : 0.69  
 Colour : 153 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.075  
 Original Gravity : 1.125  
 Final Gravity : 1.031

### Fermentables (4.25 kg)

2.783 kg - Pilsner 3.3 EBC (65.6%)  
 819 g - Swaen Munich Light 13 EBC (19.3%)  
 197 g - 30 min - Steep - Cara 120 120 EBC (4.6%)  
 166 g - 31 min - Steep - BlackSwaen Chocolate...  
 166 g - 30 min - Steep - Chocolate Rye 650 EB...  
 114 g - 31 min - Steep - BlackSwaen Black 112...

### Hops (20 g)

60 min - 6 g - Nugget - 13% (28 IBU)  
 ^ Brouwland (BE) 053.291.1  
 45 min - 14 g - Nugget - 13% (59 IBU)  
 ^ Brouwland (BE) 053.291.1

### Miscellaneous

Mash - 1 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.1 g - Calcium Chloride (CaCl2) 33 % 33%  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.1 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.3 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 3.2 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

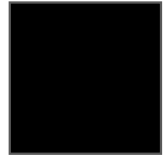
### Yeast

1.1 pkg - Fermentis Safale American US-05  
 ^ The Malt Miller (UK) YEA-02-025

### 01 Brouwpunt 5L (120min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 9.56 L  
 Post-Boil Vol : 5.96 L

Mash Water : 7.56 L  
 Sparge Water : 5.58 L  
 Boil Time : 120 min  
 Total Water : 13.14 L



153 EBC

Brewhouse Efficiency: 60%  
 Mash Efficiency: 61.3%

### Mash Profile

01 One Step Mash (90 min)  
 77.1 °C - Strike Temp  
 68 °C - 90 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 11 Mg 2 Na 27 Cl 11 SO 17

SO/Cl ratio: 1.5  
 Mash pH: 5.4  
 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 = 14.6 % , IBU = 88, EBC = 172, OG = 1.125, FG = ?, Efficiency = 60 %  
<https://brouwpunt.nl/blog/recepten/bourbon-county-stout-kloon-recept/>