

Guinness - Guinness Draught (clone) v3 - 3.9%

Irish Stout

Author: Gravey's Brewery

Type: All Grain

IBU : 42 (Tinseth)
 BU/GU : 1.01
 Colour : 71 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032
 Original Gravity : 1.041
 Final Gravity : 1.011

Fermentables (1.04 kg)

673 g - Maris Otter 5.5 EBC (65%)
 ^ The Malt Miller (UK) MAL-00-038
 259 g - Flaked Barley 3 EBC (25%)
 ^ The Malt Miller (UK) MAL-03-005
 103 g - Roasted Barley 1300 EBC (10%)
 ^ The Malt Miller (UK) MAL-02-007

Hops (16 g)

60 min - 16 g - East Kent Goldings (EKG) - 5%...
 ^ The Malt Miller (UK) HOP-04-001

Miscellaneous

Mash - 1.23 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 1 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 60 min - Boil - 0.15 g - Lipohop K
 ^ The Malt Miller (UK) CH-03-013
 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 - Wyeast Labs Irish Ale 1084

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

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

Mash Water : 3.1 L
 Sparge Water : 5.77 L
 Boil Time : 60 min
 Total Water : 8.87 L



71 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
 Ca 57 Mg 21 Na 68 Cl 121 SO 93

SO/Cl ratio: 0.8

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:

Recipe Notes

Original recipe by Gareth Ravey
 Incomplete hop bill, spread the amounts
 Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).