

## Elgood - Stout (1964) - 3.2%

### Historical Beer

Author: Ronald Pattinson

Type: All Grain

IBU : 20 (Tinseth)  
 BU/GU : 0.68  
 Colour : 39 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.018  
 Original Gravity : 1.030  
 Final Gravity : 1.006

### Fermentables (704 g)

389 g - Pale Ale Malt 5.5 EBC (55.3%)  
 ^ The Malt Miller (UK) MAL-00-042  
 222 g - Mild Ale Malt 7 EBC (31.5%)  
 ^ The Malt Miller (UK) MAL-00-012  
 56 g - Invert Sugar #3 98.5 EBC (8%)  
 37 g - Black Malt 1340 EBC (5.3%)  
 ^ The Malt Miller (UK) MAL-02-008

### Hops (8 g)

95 min - 5 g - Fuggles - 4.5% (14 IBU)  
 ^ The Malt Miller (UK) HOP-04-002  
 30 min - 3 g - Fuggles - 4.5% (6 IBU)  
 ^ The Malt Miller (UK) HOP-04-002

### Miscellaneous

Mash - 0.48 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.37 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.2 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Sparge - 1.35 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 10 min - Boil - 100 ml - Caramel 1000 SRM

### Yeast

0.5 pkg - White Labs Southwold Ale WLP025

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

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

Mash Water : 1.94 L  
 Sparge Water : 7.46 L  
 Boil Time : 90 min  
 Total Water : 9.4 L



39 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 71 °C - Strike Temp  
 65 °C - 60 min - Temperature  
 75 °C - 5 min - Sparge

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...  
 Ca 74 Mg 15 Na 68 Cl 92 SO 150

SO/Cl ratio: 1.6  
 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

Target: ABV = 2.25 %, IBU = 19, EBC = 86.7, OG = 1.030, FG = 1.013.  
<http://barclayperkins.blogspot.com/2020/12/lets-brew-1964-elgood-stout.html>