

Shepherd Neame - SS (1947) - 3.3%

Sweet Stout

Author: Ronald Pattinson

Type: All Grain

IBU : 16 (Tinseth)
 BU/GU : 0.56
 Colour : 59 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.012
 Original Gravity : 1.027
 Total Gravity : 1.029
 Final Gravity : 1.004

Fermentables (602 g)

334 g - Pale Ale Malt 5.5 EBC (55.5%)
 ^ The Malt Miller (UK) MAL-00-042
 51 g - Black Malt 1340 EBC (8.5%)
 ^ The Malt Miller (UK) MAL-02-008
 51 g - Flaked Barley 3 EBC (8.5%)
 ^ The Malt Miller (UK) MAL-03-005
 51 g - 10 min - Boil - Invert Sugar #3 98.5 E...
 51 g - 10 min - Boil - Invert Sugar #4 600 EB...
 51 g - Oat Malt 4 EBC (8.5%)
 ^ The Malt Miller (UK) MAL-00-003
 13 g - Flameout - Spray Dried Malt Extract -...
 ^ The Malt Miller (UK) EXT-00-006
 23 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (6 g)

120 min - 2 g - Fuggles - 4.5% (6 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 60 min - 2 g - Fuggles - 4.5% (6 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 30 min - 2 g - Fuggles - 4.5% (4 IBU)
 ^ The Malt Miller (UK) HOP-04-002

Miscellaneous

Mash - 0.72 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.53 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.71 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.03 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.03 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Neales Brewing Supplies Classic Eng...
 ^ The Malt Miller (UK) YEA-02-021

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

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

Mash Water : 1.46 L
 Sparge Water : 8.69 L
 Boil Time : 120 min
 Total Water : 10.15 L



59 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
 76 °C - 10 min - Sparge

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 58 Mg 12 Na 50 Cl 100 SO 100

SO/Cl ratio: 1
 Mash pH: 5.34
 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:

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Recipe Notes

Target: ABV = 2.78 %, IBU = 14, EBC = 51.2, OG = 1.027, FG = 1.006.

<http://barclayperkins.blogspot.com/2021/02/lets-brew-wednesday-1947-shepherd-neame.html>