

Cure from Clib Stout - 4.3%

Irish Stout

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Type: All Grain

IBU : 40 (Tinseth)
 BU/GU : 0.98
 Colour : 71 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.040
 Total Gravity : 1.041
 Final Gravity : 1.008

Fermentables (2.48 kg)

1.9 kg - Golden Promise Pale Ale Malt 5 EBC (...
 ^ The Malt Miller (UK) MAL-00-034
 250 g - Flaked Barley 3 EBC (10.1%)
 ^ The Malt Miller (UK) MAL-03-005
 220 g - Roasted Barley 1300 EBC (8.9%)
 ^ The Malt Miller (UK) MAL-02-007
 60 g - Chocolate Malt 950 EBC (2.4%)
 ^ The Malt Miller (UK) MAL-02-004
 50 g - Dark Crystal Malt 240 EBC (2%)
 ^ The Malt Miller (UK) MAL-01-002
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (20 g)

45 min - 20 g - Summit - 11.1% (40 IBU)

Miscellaneous

Mash - 1.5 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.7 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 1.4 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 2 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.1 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Lallemend (LalBrew) Nottingham Yeast
 ^ The Malt Miller (UK) YEA-02-023
 0.5 pkg - Lallemend (LalBrew) Verdant IPA
 ^ The Malt Miller (UK) YEA-02-051

Default

Batch Size : 14 L
 Boil Size : 18.63 L
 Post-Boil Vol : 15.63 L

Mash Water : 10.94 L
 Sparge Water : 9.33 L
 Boil Time : 60 min
 Total Water : 20.27 L



71 EBC

Brewhouse Efficiency: 72%
 Mash Efficiency: 77.1%

Mash Profile

01 One Step Mash (60 min)
 63 °C - 60 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 45 Mg 12 Na 50 Cl 75 SO 100

SO/Cl ratio: 1.3
 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 = 4.3 %, IBU 40, EBC = 70, OG = 1.043, FG = 1.010.