

## Clib Dry Stout - 4.6%

### Irish Stout

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 41 (Tinseth)  
 BU/GU : 0.97  
 Colour : 73 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.028  
 Original Gravity : 1.041  
 Total Gravity : 1.042  
 Final Gravity : 1.007

### Fermentables (982 g)

389 g - Hook Head Irish Pale Malt 5 EBC (39.6%)  
 389 g - Pale Malt Maris Otter 5.1 EBC (39.6%)  
 97 g - Roasted Barley 1300 EBC (9.9%)  
 56 g - Brown Sugar, Light 15.8 EBC (5.7%)  
 23 g - Medium Crystal 240 265 EBC (2.3%)  
 16 g - Pale Chocolate Malt 525 EBC (1.6%)  
 ^ The Malt Miller (UK) MAL-02-011  
 12 g - Dark Munich Malt 50 EBC (1.2%)  
 ^ The Malt Miller (UK) MAL-02-001  
 21 g - Bottling - Dextrose 2 EBC

### Hops (22.2 g)

45 min - 8 g - Target (T90) - 7.5% (31 IBU)  
 ^ The Malt Miller (UK) HOP-04-003

### Hop Stand

10 min hopstand @ 90 °C  
 10 min - 5.3 g - Endeavour - 9.5% (2 IBU)  
 10 min - 5.3 g - Nonsuch (Whole) - 8.7% (2 IBU)  
 10 min 100 °C - 1.8 g - Endeavour - 9.5% (3 IBU)  
 10 min 100 °C - 1.8 g - Nonsuch (Whole) - 8.7...

### Miscellaneous

Mash - 0.62 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.17 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.62 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.89 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.89 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

0.4 pkg - Lallemend (LalBrew) Verdant IPA

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

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

Mash Water : 2.78 L  
 Sparge Water : 5.99 L  
 Boil Time : 60 min  
 Total Water : 8.77 L



73 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 68.7 °C - Strike Temp  
 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 58 Mg 12 Na 50 Cl 100 SO 100

SO/Cl ratio: 1  
 Mash pH: 5.37  
 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:

# Clib Dry Stout

## Recipe Notes

Target: ABV = 4.4 %, IBU = 40, EBC = 66, OG = 1.042, FG = 1.008.

Possible Hop Tea 1.8 g Endeavour & 1.8 g Nonsuch

Yeast: A blend of Verdant from packet and a vitality starter of slurry containing S-04 and London.