Brewfather
www.brewfather.app

Eminem White Stout - 4.9%

Experimental Beer
Author: Penguin Pub Brew Lab

Type: All Grain

IBU	: 24 (Tinseth)
BU/GU	: 0.4
Colour	: 11 EBC
Carbonation	: 2.3 CO2-vol

Pre-Boil Gravity	: 1.041
Original Gravity	: 1.058
Final Gravity	: 1.021

Fermentables (1.44 kg)
888 g - Pale Ale Malt 6 EBC (61.9%)
^ The Malt Miller (UK) MAL-00-010
197 g - Flaked Oats Including Husk 2 EBC (13.7%)
^ The Malt Miller (UK) MAL-03-007
102 g - Milk Sugar (Lactose) 0 EBC (7.1%)
99 g - Crystal 2-Row 29.5 EBC (6.9%)
99 g - Flaked Barley 3 EBC (6.9%)
^ The Malt Miller (UK) MAL-03-005
50 g - Cherry Smoked Malt 9.9 EBC (3.5%)

Hops (11.9 g)
60 min - 5.8 g - East Kent Goldings (EKG) (Wh...
^ The Malt Miller (UK) HOP-00-001
30 min - 6.1 g - Fuggle (Whole) - 5% (10 IBU)
^ Worcester Hop Shop (UK)

Miscellaneous
Primary - 0.896 oz - Cacao Nibs
Primary - 1.792 oz - Coffee Beans
^ Whole bean, do not crush or grind
Primary - 0.5 items - Vanilla Beans

Yeast
0.5 pkg - Lallemand Nottingham Yeast

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

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

Mash Water	: 3.7 L
Sparge Water	: 5.36 L
Boil Time	: 60 min
Total Water	: 9.06 L

11 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
BIAB, Full Body
75.4 °C - Strike Temp
68.9 °C - 60 min - Saccharification
75.6 °C - 10 min - Mash Out

Fermentation Profile
Ale
20 °C - 14 days - Primary

Water Profile
Salem City Water (Pale Ale)
Ca 145 Mg 45 Na 84 Cl 132 SO 16

SO/Cl ratio: 0.1
Mash pH: 5.57

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

Adapted grain bill for local availability.
2 weeks before brewing, split, scrape and add 2 vanilla beans in 4 oz of your favorite Bourbon. Swirl every couple days.
Fermentation:
Day 2, add your vanilla beans and bourbon.
Day 4, add your favorite medium or dark roast whole bean coffee. I'm using @kickinghorsecoffee Kick Ass.
Day 4, add Cacao Nibs.

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Recipe Notes

Let fermentation go for 10-14 days.