

## Dry Stout - 3.3%

### Irish Stout

Author: Brown and Bitter

Type: All Grain

IBU : 34 (Tinseth)  
BU/GU : 0.96  
Colour : 75 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.027  
Original Gravity : 1.035  
Final Gravity : 1.010

### Fermentables (903 g)

596 g - Finest Pale Ale Golden Promise 5.5 EB...  
^ The Malt Miller (UK) MAL-00-058  
163 g - Torrified Wheat 3.9 EBC (18.1%)  
^ The Malt Miller (UK) MAL-03-006  
63 g - Chocolate Malt 950 EBC (7%)  
^ The Malt Miller (UK) MAL-02-004  
63 g - Roasted Barley 1300 EBC (7%)  
^ The Malt Miller (UK) MAL-02-007  
18 g - Dark Crystal Malt 240 EBC (2%)  
^ The Malt Miller (UK) MAL-01-002

### Hops (14 g)

60 min - 7 g - East Kent Goldings (T90) - 5%...  
^ The Malt Miller (UK) HOP-04-001  
30 min - 7 g - East Kent Goldings (T90) - 5%...  
^ The Malt Miller (UK) HOP-04-001

### Yeast

0.5 pkg - Wyeast Labs West Yorkshire Ale 1469

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

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

Mash Water : 2.22 L  
Sparge Water : 6.37 L  
Boil Time : 60 min  
Total Water : 8.59 L



75 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

Ale  
20 °C - 14 days - Primary

### 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 = 3.2 %, IBU = 35, OG = 1.035.

<http://browneandbitter.blogspot.com/2017/04/tasting-notes-bitters-and-dry-stouts.html>