

## Blackcurrant & Liquorice Stout v2 - 5.6%

### Export-Style Stout

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Type: All Grain

IBU : 42 (Tinseth)  
 Colour : 90 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036  
 Original Gravity : 1.054  
 Final Gravity : 1.011

### Fermentables (1.35 kg)

730 g - Pale Ale Malt 5.5 EBC (54%)  
 ^ The Malt Miller (UK) MAL-00-042  
 243 g - Flaked Barley 3 EBC (18%)  
 ^ The Malt Miller (UK) MAL-03-005  
 129 g - Carafa Special Type 3 1400 EBC (9.5%)  
 ^ The Malt Miller (UK) MAL-01-009  
 111 g - Blackcurrant Jam 6 EBC (8.2%)  
 ^ Asda (UK)  
 85 g - Torrifified Wheat 4.5 EBC (6.3%)  
 ^ Get 'Er Brewed (IE) GEB2151  
 54 g - Soft Liquorice 197 EBC (4%)

### Hops (16.6 g)

60 min - 4.4 g - Columbus (T90) - 15.5% (35 IBU)  
 ^ The Malt Miller (UK) HOP-05-009

### Hop Stand

27 min hopstand @ 80 °C  
 27 min - 12.2 g - Bramling Cross - 7% (7 IBU)

### Miscellaneous

Mash - 0.34 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.45 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.5 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.7 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Sparge - 1.02 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

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

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

Mash Water : 3.31 L  
 Sparge Water : 5.63 L  
 Boil Time : 60 min  
 Total Water : 8.94 L

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

### Fermentation Profile

Ale  
 19 °C - 14 days - Primary

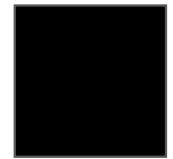
### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...  
 Ca 58 Mg 15 Na 68 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:



90 EBC

### Recipe Notes

Target: ABV = 5.11 %, IBU = 43.2, EBC = 74.8, OG = 1.050, FG = 1.011.