

## Breakfast Stout (20220824) - 5.1%

### Irish Extra Stout

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Type: All Grain

IBU : 39 (Tinseth)  
 BU/GU : 0.74  
 Colour : 94 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040  
 Original Gravity : 1.052  
 Final Gravity : 1.013

### Fermentables (1.35 kg)

973 g - Maris Otter Malt 6 EBC (72%)  
 ^ Lot # 2500001777621  
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1  
 150 g - Rolled Oats 2 EBC (11.1%)  
 ^ The Malt Miller (UK) MAL-03-009  
 90 g - Roasted Barley 1300 EBC (6.7%)  
 ^ The Malt Miller (UK) MAL-02-007  
 82 g - Chocolate Malt 950 EBC (6.1%)  
 ^ The Malt Miller (UK) MAL-02-004  
 56 g - Crystal Medium 175 EBC (4.2%)  
 ^ The malt Miller (UK) MAL-01-035

### Hops (17.3 g)

60 min - 17.3 g - Fuggle (Whole) - 5% (39 IBU)  
 ^ Worcester Hop Shop (UK)

### Miscellaneous

Mash - 0.66 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.3 g - Calcium Chloride (CaCl2) 33 % 33%  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.64 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.93 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.93 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.3 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

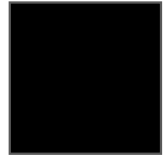
### Yeast

0.4 pkg - Wyeast Labs Irish Ale 1084  
 ^ Brouwmaatje (NL) BM-BL.050.150.2

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

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

Mash Water : 4.05 L  
 Sparge Water : 5.13 L  
 Boil Time : 60 min  
 Total Water : 9.18 L



94 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 72.1 °C - Strike Temp  
 66 °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:

### Recipe Notes

Tsrget: ABV = 5.2 %, IBU = 40, OG = 1.052, FG = 1.012.