

Rye Stout - 4.9%

Experimental Beer

Author: EspeciallyBitter@homebrewinguk.com

Type: All Grain

IBU : 41 (Tinseth)
 BU/GU : 0.82
 Colour : 101 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.034
 Original Gravity : 1.050
 Final Gravity : 1.013

Fermentables (1.55 kg)

690 g - Red River Rye Malt 9.3 EBC (44.4%)
 690 g - Wildfire Pale Malt 3.9 EBC (44.4%)
 173 g - 30 min - Steep - Roasted Barley 1300...

Hops (16 g)

70 min - 4 g - Northern Brewer (T90) - 7.8% (...
 ^ The Malt Miller (UK) HOP-06-003
 70 min - 4 g - Willamette (Whole) - 5% (10 IBU)
 ^ Lot # 20220911
 ^ Home grown by The Thirsty Otter
 30 min - 8 g - Willamette (Whole) - 5% (15 IBU)
 ^ Lot # 20220911
 ^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.71 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.51 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.71 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.02 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.03 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.9 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

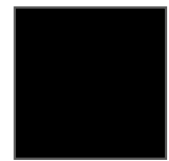
Yeast

1 pkg - Mangrove Jack's New World Strong Ale M42

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 4.14 L
 Sparge Water : 5.96 L
 Boil Time : 90 min
 Total Water : 10.1 L



101 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
 71.6 °C - Strike Temp
 65.5 °C - 90 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: 5.39

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

Target: ABV = 5.0%, IBU = 40, EBC > 300, OG = 1.050, FG = 1.012.
 TexMalt Wildfire Pale Malt (44.4%),
 TexMalt Red River Rye Malt (44.4%),
 Roasted barley (11.1%).

Rye Stout

Recipe Notes

Northern Brewer & Willamette at 70 min.;
Willamette @ 30 min.
Infusion mash, 90 min. @ 65.5°C followed by dunk sparge.
90 min. boil.
Ferment with Mangrove Jack's M42.