

Wellington Stout v1 - 6.2%

American Stout

Author: EspeciallyBitter@homebrewinguk.com

Type: All Grain

IBU : 60 (Tinseth)
BU/GU : 1
Colour : 76 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.039
Original Gravity : 1.060
Final Gravity : 1.013

Fermentables (1.53 kg)

1.058 kg - Bohemian Pilsner Malt 3.5 EBC (69.2%)
^ The Malt Miller (UK) MAL-00-031
189 g - Flaked Maize 3 EBC (12.4%)
^ The Malt Miller (UK) MAL-03-004
106 g - Roasted Barley 1300 EBC (6.9%)
^ The Malt Miller (UK) MAL-02-007
100 g - Sugar, Table (Sucrose) 2 EBC (6.5%)
^ Albert Heijn (NL)
75 g - Crystal Malt 150 EBC (4.9%)

Hops (32.2 g)

65 min - 4.2 g - Cluster Fugget (T90) - 8.1%...
^ Yakima Chief
30 min - 10.1 g - Cluster Fugget (T90) - 8.1%...
^ Yakima Chief
10 min - 17.9 g - Strisslespalt - 4% (13 IBU)

Yeast

0.6 pkg - Mangrove Jack's Bavarian Lager M76

01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.21 L
Post-Boil Vol : 5.96 L

Mash Water : 4.28 L
Sparge Water : 5.42 L
Boil Time : 75 min
Total Water : 9.7 L



76 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
74.4 °C - Strike Temp
68 °C - 90 min - Temperature

Fermentation Profile

20 Lager (Standard)
12 °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 = 5.6 %, IBU = 41, EBC = ?, OG = 1.064, FG = 1.022.