

Jamie's - 3.3%

Irish Stout

Author: Brumbrew@homebrewinguk.com

Type: All Grain

IBU : 46 (Tinseth)
BU/GU : 1.41
Colour : 35 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.025
Original Gravity : 1.033
Final Gravity : 1.008

Fermentables (854 g)

317 g - Maris Otter 5.5 EBC (37.1%)
^ The Malt Miller (UK) MAL-00-038
293 g - Munich Malt 24 EBC (34.3%)
^ The Malt Miller (UK) MAL-00-027
122 g - Chateau Special B 300 EBC (14.3%)
122 g - Red X 30 EBC (14.3%)
^ The Malt Miller (UK) MAL-00-020

Hops (14.3 g)

60 min - 4.5 g - Herkules - 14.5% (36 IBU)
30 min - 6.1 g - Ahtanum - 3.8% (10 IBU)
^ Worcester Hop Shop (UK)
0 min - 3.7 g - Saaz - 4.4%
^ The Malt Miller (UK) HOP-06-000

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

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

Mash Water : 2.56 L
Sparge Water : 6.14 L
Boil Time : 60 min
Total Water : 8.7 L



35 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: