

Mackesins Stout - 3.4%

Sweet Stout

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Type: All Grain

IBU : 31 (Tinseth)
 BU/GU : 0.78
 Colour : 78 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.027
 Original Gravity : 1.038
 Total Gravity : 1.040
 Final Gravity : 1.014

Fermentables (1.08 kg)

807 g - Pale Malt 2-Row 5.9 EBC (74.8%)
 73 g - 30 min - Steep - Chocolate Malt 950 EB...
 67 g - Brown Malt 128 EBC (6.2%)
 67 g - Milk Sugar (Lactose) 0 EBC (6.2%)
 43 g - 30 min - Steep - Roasted Barley 1300 E...
 22 g - 30 min - Steep - Black (Patent) Malt 9...
 23 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (17.7 g)

60 min - 6 g - East Kent Goldings - 5.4% (18...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
 30 min - 4.7 g - East Kent Goldings - 5.4% (1...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Hop Stand

15 min hopstand @ 80 °C
 15 min - 7 g - East Kent Goldings - 5.4% (2 IBU)

Miscellaneous

Mash - 0.62 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.17 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.61 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.88 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.89 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 0.065 g - Lallemand Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4
 Primary - 0.233 ml - Brewers Clarex

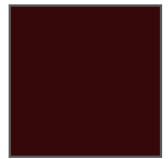
Yeast

0.5 pkg - CrossMyLoof Four

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

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

Mash Water : 2.62 L
 Sparge Water : 6.1 L
 Boil Time : 60 min
 Total Water : 8.72 L



78 EBC

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
 76 °C - 15 min - Sparge

Fermentation Profile

01 Ale + DR + Conditioning
 16 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 16 °C - 14 days - Carbonation
 16 °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:

Mackesins Stout

Recipe Notes

Target: ABV = 3.52 %, IBU = 31.79, EBC = 59.6, OG = 1.040, FG = 1.013.

Alternative yeast: Fermentis S-04.